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WHAT SHOULD WE DRINK?

AN INQUIRY

SUGGESTED BY

MR. E. L. BECKWITH'S 'PRACTICAL NOTES ON WINE.'

BY JAMES L. DENMAN,

AUTHOR OF 'THE VINE AND ITS FRUIT.'

LONDON:
LONGMANS, GREEN, AND CO.
1868.

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PREFACE.

IF in the following pages I have exaggerated the importance of Mr. Beckwith's "Report," my excuse must be found in the assertion upon its title-page,—"A Reprint, by special "permission, of the Report on Wines and "other Fermented Liquors, prepared by com-"mand of Her Majesty's Commissioners for the "Paris Exposition Universelle, 1867,"—which indicated that Mr. Beckwith's opinions were endorsed by persons of the highest authority, both in this country and in France. It is but fair for me to add, however, that since the following pages were in type I had occasion to procure another copy of his "Report" from the publishers, which, I perceive, altogether omits the words I have above placed within inverted commas. The Report is nevertheless worthy of consideration as the work of an Associate-Juror and Reporter on Wines at the Paris Exhibition, 1867, and on account of the influence it may have had in this country.

J. L. D

20 Piccadilly, London (W.)

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WHAT SHOULD WE DRINK?

"I have faith in truth, whether it be called, at the moment, error or calumny. Every truth that is oppressed is a force augmented, a day of triumph which is opening."—E. DE GIRARDIN.

IN the persistent warfare which I have been waging for several years against one of the many forms of adulteration with which this country is oppressed, I have discovered it to be of the very first necessity to speak of things by their proper names, and to insist upon reference to first principles at each stage of my argument. The wine controversy depends for its settlement upon the answer given to the very simple, straightforward question, "What is wine?" If we can once decide upon the reply, dispute must cease; at all events there is no mistaking the conclusion to which persons must come who define wine to be "the "fermented juice of the grape;" namely, that whatsoever is more or less than this, is not entitled to be styled Wine. It, perhaps, would not sound well for a lady to substitute the offer of a "glass of sherried brandy" for "a glass of sherry" to a morning caller; nor would it add any zest to the enjoyment of gentlemen

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who delight in fruity or tawny old port to be challenged with, "Allow me the pleasure of a glass of "elderberried spirits with you," or "geropiga mix-"ture," or the "genuine Portuguese gout-producer;" but these titles would be far more apt and truthful than the word "Wine," which is usually applied to Port. There is a great deal "in a name" when usage has given it the sanction of its authority. Habit is, in fact, supreme over judgment, except in those comparatively rare cases of men who take the liberty of thinking for themselves, and who decline to accept, without examination, anything, no matter what the charm of age about it. These do not allow their judgment to be caught in the cobwebs surrounding the most veritable Port, nor to be bewildered by the conflicting claims of "high dry" *versus* "rich Sherry." When once a man has learnt the taste of natural wine, and that all additions to it are merely so many opportunities for fraud, and so many provocatives of disease, he has escaped the power of the adulterator, and cannot by any means submit himself again to his authority.

It is not, unfortunately, the habit of the world generally to judge for itself; if it were, it would be sufficient for one to explain what true wine is, and to indicate how to procure it, in order to bring about improvement in the national taste; but error does not beat a retreat immediately upon the sound of the drum calling to battle. "Anybody who has ever tried," says a modern writer, "to get any piece of folly or mendacity swept "away out of the sight and minds of men, knows how "very little it is ready to vanish of its own accord. "To get any wise thing done, you have generally to "overthrow and clear out some massive prejudice, and

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"occasionally a whole army of massive prejudices. . . "Follies invariably die hard, and require all the killing "they can get. It is not enough to show people what is "good to make them abandon the bad. Use has the "effect of making a man prefer his tumble-down "hovel to the best bran-new house you can offer him. "Get the abodes of truth ready for the people by all "means; but that is not enough. You must also "blow up their shrines of silliness at the same time, "with as much artillery of every sort as you can "bring to bear upon them." This must serve as my apology for holding up the wine adulterations to public scorn, whilst my object is merely to make known the merits of pure wine; but really the one act is the mere consequence of the other. If Port and Sherry were good, I should not have sought for other wines, but should have rested content with the excellent business once accruing to me from them. Neither, had I been mistaken in my judgment of purer vintages, would my words have found an echo in the opinions of so many thoughtful and discriminative persons. The great outcry against Port and Sherry is every day increasing; already the former has been thrust from good society, and struck out of its old place of honour on the doctor's list of remedial stimulants. Sherry, which, as I shall hereafter describe, is quite as unwholesome and impure, must be more honestly made, or it must also give place to more deserving vintages. Health, taste, and judgment all have direct interest in the decision in favour of natural wine, which, it cannot be doubted, will some day come into general use: nothing but the difficulty of unlearning will prevent the present generation from enjoying the advantages of

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the Wine Reform Movement. The prejudice on this question is considerable. "Englishmen, who in France, "Germany, Italy, and Greece drink," writes Mr. G. H. Lewes, "and enjoy the light fragrant wines of the "country, have a strange prejudice against these very "wines in England, as not suited to our climate. They "forget that our climate has remained unchanged from "what it was when Port and Sherry were unknown, "and when the wines of France were universal. It "was a political, not a hygienic change which substi-"tuted the wines of Spain for the wines of France. . . "Even those who do not object to French and Ger-"man wine will object to it as being less palatable "than Sherry. The question of taste admits of no "dispute. But we must remember that taste in wine "is acquired. Few unsophisticated palates become "acquainted with Port and Sherry without making "wry faces at first. They learn to like the flavour, "but it is because the flavour is commended. . . . Let "them familiarize themselves with Greek, Hungarian, "and Italian wines—it is soon done—and they will "soon learn to prefer these flavours to that of Sherry. "They will be greatly aided by the reflection that they "are drinking pure, wholesome wine, pleasant to the "system as well as to the palate, leaving behind it no "headache, no acidity, no intoxication."

The advocates of Wine Reform have not, however, merely to contend against habits and ancient fashion, but against the power of various vested interests, whose ramifications are most extensive and remote. The moment you admit daylight upon one kind of adulteration, you are forced to discover many other frauds in alliance with it,—one wrong propagating another as a

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matter of course; until at length you begin to think that it is almost beyond human strength to rectify such multiform abuses, and that to cleanse out such an Augean stable would overtask a Hercules. We shall presently see how one country imitates another's arts of adulteration,—the incentive being the extra gain derived from counterfeiting,—and how on this question of wine, England, being a wine-consuming and not a wine-producing country, suffers on all hands from her inability to discriminate between false and true beverages. Very few, indeed, even among the most experienced in the wine-trade in this kingdom, have studied the subject; and there are still fewer whose private interests permit them to speak out boldly in favour of the truth.

As perhaps the best means afforded me of showing the length and breadth of the whole wine controversy, I base the following remarks upon a little book recently published by Mr. BECKWITH, Associate-Juror and Reporter on Wines at the Paris Exhibition of last year, under the title, "*Practical Notes on Wine.*" As the representative and exponent of the views of the wine-jurors of that Exhibition, Mr. Beckwith has been listened to by the public with considerable deference; he has spoken with the voice of authority, and has, no doubt, influenced public opinion; he must, therefore, excuse my stepping into the arena of controversy, and combating such of his statements as appear to me to require rebutting. Whilst doing so, I beg to disclaim the least personal animosity towards Mr. Beckwith, and to assure him that I dispute with him merely on public grounds, and, as I believe, for the public advantage. Many of the sentiments which he utters

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and the statements he makes would, if they passed unchallenged, tend to mislead; and I make, consequently, no apology for directly replying to them one by one, whilst making a rapid analysis of his Report. The "*Practical Notes on Wine*" may be divided into three parts, whereof the first treats generally of the wines of every country from which England has been in the habit of receiving supplies; the second criticises the wine sent to the Paris Exhibition; and the third discourses about wine-legislation and reforms, trade and trade-marks, &c.

Mr. Beckwith begins with the wines of France, because, he says, "In the cultivation of the vine, and "in the production and manufacture of wines, France "has long stood pre-eminent." Then, having "elected "to place the wine *growths* of the French empire first "on his list," he gives "the *pas* to the universally "known, and as universally admired Champagne." Now, if we take the trouble to inquire what this highly vaunted wine is, which takes precedence of all other wines, we shall learn the first lesson in our wine education.

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CHAMPAGNE.

"TECHNICALLY," says Mr. Beckwith, "the characteristics of Champagne are "great elegance and fruitiness, without ex- "cessive sweetness," and he then proceeds to describe the proper kind of effervescence, and the bouquet, which "should be rather of a delicate dry- "ness." He subsequently admits that "it is known "by the houses by which it is manufactured, rather "than by the vineyards where it is grown;" and yet he does not appear to understand the value of this admission, which at once suggests to an observant reader what we shall hereafter prove, that this pre-eminent wine of a pre-eminent wine country comes to us, not from a vineyard, but from a factory, and owes less to grape juice than it does to sugar-candy, brandy, and the ingenuity of the maker. The oracular utterance of Dr. Spies, of Frankfort, which Mr. Beckwith thinks it worth while to insert in his "Practical Notes," that all "good "wine is good, and all bad wine is bad," will not serve much towards the elucidation of the merits of wine; but perhaps, if we be patient, we may learn from Mr. Beckwith what the oracle mysteriously hides. Reading on, then, for further edification, I find that the French and Americans like Champagne so sweet that, as prepared for the continental market, one-fifth of this "pre-eminent" wine is "simply syrup. The Englishman "likes the saccharine in it to be one-tenth or twelfth."

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Mr. Beckwith adds the following observations in proof, it is to be supposed, of the excellence of his own judgment, and of the wisdom of his giving precedence to this wine:—"It is exceedingly difficult to judge "Champagne by the standard of other wines. It is, "to a great extent, 'non-natural,' and a manufactured "and, too often, sophisticated article. Natural wine "should have gone through the entire ordeal of fer-"mentation, but the very fact of the effervescence of "Champagne proves that the fermentation has still to "be completed; and this transition state, although "rendering it very agreeable, detracts from its whole-"someness." After condemning it thus, it seems rather surprising that Mr. Beckwith should subsequently praise this unwholesome fabrication as "having a value "which is year after year more largely acknowledged "by medical men." It would be worth while to study the countenance of one of the practitioners so spoken of, whilst he should be reading this paragraph describing the Champagne prepared for England:—"It "is a very significant fact, touching the quality of the "syrup introduced into Champagne, that the sweeten-"ing for wine intended for the English market is "prepared with brandy, while that for France and the "continent is made with wine. The former, naturally, "is of increased strength; but *this increase is at the* "*expense of the bouquet,* and is very probably *in-*"*jurious to digestion.*" Mr. Beckwith subsequently calls the Champagne sent to England "a fiery and "alcoholized product,"—"destitute of the subtle and "delicate flavour of the French, at the same time dis-"playing an augmentation of coarse and unwholesome "strength." I might here stop to discuss the subtlety

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or delicacy of flavour arising, as he has shown, from extra sugar-candy; but I consider it to be of greater consequence to make medical men acquainted with the details of the manufacture of that compound whose value is, according to Mr. Beckwith, year by year more largely acknowledged by them, and to the "general "exhilarating properties" of which, "the gentle stim-"ulus, and the innocent cheerfulness it promotes, all "civilized mankind can bear testimony." After perusing the following account of the Champagne manufacture, extracted from a recent work, "*The Champagne* "*Country*," by Mr. Robert Tomes, my readers will probably begin to comprehend why it is that, as Mr. Beckwith says, "after partaking of Champagne it becomes "extremely difficult, if not impossible, to do justice to "*more* natural wines." They will do well to remember also this curious admission, and consult their doctors thereupon:—"In cases of actual illness, the most "trifling difference in the age, and in the locality of "production of wine, may be of serious import; "but it is not within the province of this work to "enter upon these graver questions." To which I would add just one hint to the medical profession from myself, that as the chief benefit arising from Champagne to invalids is in the "fillip to the system" given by the carbonic acid gas, and the alcohol added to the wine, they might possibly do better for their patients by prescribing pure wine, or Cognac made effervescing by the gazogene. No doctor would recommend a patient to take new beer which had not completed its fermentation. Champagne cannot be good, except under conditions when it would cease to be effervescing; that is to say, when it would

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not be Champagne. If doctors will test what Champagne is, by keeping it exposed for a day or two until the effervescence has passed off, they will find how little wine it has in it, and how much of sugar and artifice. I have italicized the word "more," because I wish to indicate that I take the liberty of doubting the propriety of applying terms of comparison in such a case. Champagne has nothing natural about it, but is, as Mr. Beckwith admits, a "non-natural, and too often "sophisticated article." Mr. Beckwith would find it difficult to produce natural Champagne, and even if he could, it would be obvious that its effervescence must proceed from imperfect fermentation, and the wine would necessarily be, as I shall hereafter show, most unwholesome. Whether the Frenchman, from his fondness for *eau sucrée,* or the Englishman from his liking for potent drinks, may influence the manufacturers of Champagne to make Champagne sweet or strong, it is always a non-natural, artificial, and unwholesome drink.

"Sugar," says Mr. Tomes, "is the sole source of the carbonic acid gas, as well as of the alcohol of Champagne wine. Champagne is one of the most delicate offsprings of Bacchus, and requires careful nursing, the most gingerly handling, skilful doctoring, and not a little dosing. . . . The general consumer, who is not discriminating in his taste, demands from his bottle of Champagne a great deal of noise and froth, and as he is the chief and most remunerative customer, the manufacturer takes care that he shall have all the explosive force possible. The gas is easily produced by an abundant supply of sugar and the application of heat. . . . It is for the interest of the wine manufacturer that a taste for a very sweet wine should predominate in the world. A dry Champagne, to be palatable, must be made of the finest raw wine. A sweet

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Champagne can be made of almost any material. The excessive quantity of sugar in the latter masks completely its original character. As fine wines are the exception, there being *hardly one positively good vintage to six ordinary or bad vintages*, it is clear that the wine manufacturers could not supply all the immense number of their customers with the product of the choice years alone. . . . As long as the consumption of Champagne remains so large, and the vicissitudes of the seasons continue, most of the wine produced will not be the best. It is well, perhaps, that the popular taste is so little discriminating that it delights in froth and sweetness. . . . A bottle of ordinary Champagne contains from thirty to forty per cent. of liqueur (composed of sugar-candy, wine, and spirit of cognac, and of, occasionally, tinctures and syrups of various kinds). . . . Gout, rheumatism, and affections of the nerves, stomach, and kidneys are the not unfrequent results of the excessive quantities of wine (Champagne) absorbed by those whose business it is to make and sell it."

"The *liqueur* is generally composed of sugar-candy, white wine of the best *cuvées*, and the spirit of Cognac* (*esprit de Cognac*), and is a constituent of all the wine known in commerce as Champagne. The quantity used depends upon the original character of the wine, and upon the degree of sweetness it is proposed to give to it.

"The wines of the finest vintages, containing naturally more sugar and alcohol, require less of the *liqueur* to bring them to the same degree of sweetness and strength than those of inferior years, which are constitutionally weak and acrid.

"The proportion of *liqueur* varies also according to the supposed taste of the consumer for whom the wine is destined. The French and the continental drinkers demand a light and sweet wine; the Russians a sweet and strong one, and the English a very dry, but, withal, an exceedingly vigorous

* The following is the composition of the ordinary *liqueur* used:—

Sucre Candi blanc	150 kilo.
Vin	125 litres.
Esprit de Cognac	10 litres.

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Champagne. The Americans are supposed to have a taste between the French and English, and to prefer a wine less sweet and light than that of the former, but not so strong and dry as that of the latter.

"The *liqueur*, though generally containing nothing but white sugar-candy, wine, and spirit of Cognac, is not always so simply composed. When the English consumer had a fancy for a hue of his national colour of red, the wine manufacturer gratified it by mixing a certain quantity of Port wine with all the Champagne destined for England. The caprice, however, has had its day, and John Bull, even with all his roseate predilections, has finally given in his adherence to the natural yellow. Madeira wine, Kirsch, tinctures of various kinds, strawberry syrups, and vari-coloured brandies, have also been added at times.

"All wine that comes even from Champagne is by no means genuine. There are manufacturers there who fabricate wines from grapes never grown in the district which alone produces the real fruit. These will sell their concoctions at three or four dollars a dozen, give them as jaunty a look in bottle as the choicest Clicquot or Consular Seal, and call them by any name the purchaser may fancy within the limit of the law. These same artificers, of exhaustless ingenuity, will make to order not only Champagne, but wine and spirits of any kind and country. When consular agent at Rheims, I legalized many an invoice of 'Madeira,' 'Sherry,' 'Port,' 'fine old Cognac,' and the 'best Holland Gin,' and of all sorts of *liqueurs*, 'Chartréuse,' 'Curaçoa,' and 'Kirsch,' exported to the United States from Epernay by an expert manufacturer of that place. I had reason to believe that within his extensive premises he had brought together the vinous powers of production of the whole world, and could, without travelling beyond his own walls, summon at his call the rich cordial of the Alps, the fiery spirit of the Low Countries, the wine of the Cape, the *liqueur* of the Antilles, or the products of any other quarter of the globe. In fact, it is no secret in Champagne that this ingenious and wealthy manufacturer, whose success has been commensurate with his wondrous enterprise, has virtually

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abolished all the geographical divisions of the earth; and, recognising their diversity only in name and idea, produces within his own enclosure any wine, spirit, or *liqueur* a customer may demand. I know by name his agent in the United States, and I would no more think of drinking of his varicoloured bottles than I would of those of an apothecary's shop." *

The *British Medical Journal,* in the following paragraph, shows us the latest-discovered mode of manufacturing Champagne:—

"It is no longer a secret of the chemist's laboratory that clear golden syrup can be made from starch and sulphuric acid; that delicious wines and brandies can be made from beetroot; that a barrel of peanuts can be transformed into excellent coffee; that lard can absorb an enormous quantity of water in certain conditions; that, in fact, there seems no limit to the adulterations that an intelligent and dishonest chemist can practise upon his fellow-men. All these marvels of chemical science have in these latter days become degraded into mere tricks of trade, and their chief beauty is in their capacity to enable unscrupulous dealers to lighten the pockets and destroy the stomachs of the confiding and consuming public. Concerning the article of Champagne, a writer in the *Cincinnati Journal of Commerce* tells us that it is made from a thousand different substances,—even from refined petroleum. Yes, from the fiery benzole a sparkling, bubbling, foaming Champagne can be produced, which will delight the eye, tickle the palate, gladden the heart momentarily—but quicken our paces towards the graveyard. This is a new use for petroleum, which those who have been experimenting with it as an agency for generating steam have little dreamed of. Who can say that the Pennsylvania oil territory, now considered mostly worthless, may not some day be regenerated into the great champagne-producing country of the world?"

* Note this as the testimony of a writer uninfluenced by English prejudices and fashions, who speaks after ample experience.

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BURGUNDY.

"TOWARDS the beginning of the last cen-
"tury," says Dr. Henderson, "a ridi-
"culous controversy arose in the schools,
"in consequence of a candidate for medical
"honours choosing to maintain, in his inaugural thesis,
"that the wines of Burgundy were preferable to those
"of Champagne; and that the latter were irritating to
"the nerves, and productive of dangerous disorders,
"but particularly gout. Such an opinion, finding
"adherents, could not fail to produce a considerable
"sensation, especially in the province most interested
"in the decision of the question. The Faculty of
"Medicine at Rheims accordingly took up the defence
"of the Champagne wines, eulogizing their purity and
"brightness of colour, their exquisite flavour and
"perfume, their great durability, and their general
"superiority to the growths of Burgundy. The discus-
"sion, however, was afterwards continued at intervals
"until the year 1778, when, in a thesis defended before
"the Faculty of Medicine of Paris, a verdict was
"ultimately pronounced in favour of the vintages of
"Champagne."

In Mr. Beckwith's second chapter he discourses eloquently on Burgundy. After a paragraph, which is somewhat oddly phrased, stating that "extremes
"meet, and we find the fashion of the French for

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"infinite division met at the opposite extreme by the "well-nigh barbarous simplicity of the Portuguese, "who give the generic name of Port to all their wines," Mr. Beckwith remarks, "that although apparently "coarser—that is to say, more robust—than the wines "of Bordeaux, the growths of Burgundy are indeed "very delicate, and will *not* [the italics are his] bear "sea voyages without suffering deterioration in "quality." He subsequently praises Burgundy, in spite of its having "in former years acquired an ill "name," and of its being "declared heady, fiery, gouty, "and apoplectic." He adds, "I am satisfied that were "Burgundy taken on its merits and treated with fair-"ness,—were it imbibed in moderation at dinner and "not after,—its unpleasant repute as a heater of the "blood and a provoker of gout and plethora would "very soon disappear. I admit it cannot be taken "with so much freedom as Claret, but"—and here is a remarkable bit of advice from a person who has just previously said that Burgundy is "very delicate, and "will *not* bear sea voyages,"—"but," says Mr. Beckwith, "I am of opinion that the public would act "wisely in occasionally varying their orders, and in "requesting their wine-merchants to alternate the "light Claret wines with cheap and *wholesome* Bur-"gundy."

Let the reader mark the word "wholesome" in the above sentence; as also the following dictum of our Associate-Juror:—"As regards the medium "and higher qualities of Burgundy, I cannot con-"scientiously place them in the exalted position "which some would confer upon them. Without "wishing to decry their powerful bouquet, their full,

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"ripe, and rich body, their beautiful colour, and their "stimulating and invigorating qualities, it is but "just to observe they cannot with safety be quaffed "in goblets; that they are more 'serious' than "'gay,' and 'clever' rather than 'cheerful' com-"panions."

Now, if one may be allowed to ask what all these contradictory statements mean, it is to be hoped, in pity to one's want of perception, the answer may be supplied. Mr. Beckwith begins by pronouncing that Burgundy won't travel; then he proceeds to champion Burgundy against its detractors, as being not so bad a wine after all; then, warming up in his advocacy, he advises the British public to buy the wine which will *not* bear a sea voyage, and oddly concludes by warning the same public against it. According to Mr. Beckwith, also, the better Burgundy is, the more unwholesome it is; and the worst qualities of it are the best. The less you take, he says, of the "medium "and higher" sorts, the better.

Having got so far with this Associate-Juror and Wine Reporter, one may perhaps be pardoned for suggesting a new version of the old song, after this style:—

No bumper of Burgundy fill, fill for me;
I've grave doubts about "Charlie's champagne."

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CLARET.

MR. BECKWITH works himself up into a kind of ecstasy over "Claret, or, as it is termed "on the Continent, *Vin de Bordeaux*,"—which he arranges in five classes, and which he regrets are divided by French wine-merchants under so many names. Forgetful by this time, apparently, of his having previously condemned the Portuguese for the "barbarous simplicity" of Port, he says, "Far better would it be if the wine merchants of Bor-"deaux, following the example of their brethren at "Oporto and Cadiz, completely sank the individuality "of the vineyards and trusted to the good repute, for "honesty and integrity of purpose, of their own names." But, unfortunately, Mr. Beckwith himself quite unconsciously supplies us with the reason why this "sinking" cannot be done satisfactorily; namely, that the reputation of Bordeaux merchants does not rest on a very solid foundation. "Without wishing," says Mr. Beckwith, "to assert anything which might cause offence to "the merchant-princes of Bordeaux, [query, 'I must "say,'] it is notorious that there is openly sold every "year at least one hundred times as much Château-La-"fite and Château-Margaux as is actually produced. I "believe this to be *much more the result of a vicious habit* "*than a desire to defraud;* yet very many *respectable* "*firms,* whose integrity is otherwise unimpeachable, and "*who would scorn to descend to the small chicaneries of*

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"*trade*, do not scruple to sell as Château-Lafite and "Château-Margaux wines which they know perfectly "well do not proceed from those vineyards." The Associate-Juror, it would seem, cannot bear to convict merchant princes, by whose large chicaneries "the public "are now," he says, "suffered to wander in a very "labyrinth of deceit;" for he will not suppose that their labelling other Bordeaux with names that enable wine-dealers to charge extreme prices by any means infringes the statute against obtaining money under false pretences. I think the public will believe that Mr. Beckwith is, at all events, a merciful juror; as to his qualities as a reporter, my readers will, perhaps, suspend their judgment for the present. One of Mr. Beckwith's great difficulties about Claret is to describe it to those who are not connoisseurs; its beauties are, indeed, ineffable. "Its colour, for instance, is difficult "(even in these days of new hues) of definition. It is, "in fact, claret colour and nothing else. To define an "odour is a task equally if not more onerous, and I can "think of nothing closer to convey a notion of the bou-"quet of claret than a combination of raspberries and "violets." Whilst thus revelling in the luxury of almost divine perfections, our juror is apparently quite unconscious that there ever was such a writer as M. Lebeuf, the great oracle of French wine manufacturers, with his *teinte Bordelaise* and his *alcoôlat des Framboises.*

Having mentioned this question of "colouring," it will not be altogether out of place if I introduce here, for Mr. Beckwith's information, a short extract from M. Lebeuf's *L'Amélioration des Vins,* in order to show him what his ineffable Claret colour is worth:—

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"When a wine infected with oïdium has lost its colour, it must be restored either by adding some black wine, or by putting a litre of Bordelaise dye to each hectolitre. We prefer the latter means to the former, because the addition of black wine often excites fermentation, the wine turns, and may become sharp or bitter. One litre of Bordelaise dye gives as much colour as fifteen litres of Narbonne."

At this point I am content to deal with Mr. Beckwith as the mouthpiece of the French Exposition jurors, and to draw attention to the wonderfully contradictory set of opinions which he expounds. His report appears to me to contain sentences so totally antagonistic to each other, that it is difficult to believe they were not written by two different jurors or judges, or certainly by individuals as different as Philip of Macedon when influenced and not influenced by wine. I am not desirous of scrutinizing too closely the writing of a man who appears by accident to have been forced into a position of awkward prominence; but I find it absolutely necessary to question boldly and directly any statements made with judicial authority, or at all events with the semblance of such authority, when they may leave a false impression upon the mind of a casual reader.

Mr. Beckwith must not complain. He has thus arraigned writers on the wine question at the bar of public opinion, and denounced them apparently without the least cause or reason. The following passages, which I quote without further comment, are only divided by me to show his "most lame and impotent conclusion" in a distinct light. I will call the first half

THE INDICTMENT.

"According to the doctrines laid down by some, the difference between natural and non-natural wine is as startling as

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that which exists between nectar and poison; and in advocating the claims of what are termed 'natural wines,' they can hardly find terms strong enough wherewith to denounce the beverages in which our fathers indulged. In all this there is at once *both injustice and impolicy.* For in what does the real difference consist? It consists in this, that there is, in the first place, an additional quantity of alcohol in the partially fermented wine; and further, that there is retained in it a certain amount of sugar which no longer exists in the fully fermented article. At first sight this would appear to be but of very trifling moment, for apparently the addition of a little water would neutralize the difference."

And this is how his charge of Injustice is sustained by Mr. Beckwith:—

THE VERDICT.

"*I am bound to admit that it is not so easily rectified, for chemistry tells that the presence, in any quantity, of saccharine and alcoholic matter is more serious than is apparent, the sugar being apt to turn acid in the system, while the brandy prevents it from escaping through the skin and other parts of the human economy as easily as it otherwise might do. The result is a tendency, on the part of the captive matter, to solidify in the blood, and so produce gout and other kindred ailments.* If this hypothesis be correct, I cannot too earnestly wish 'God speed' to those who are striving against prejudice and deep-rooted habits, and are unceasing in their endeavour to supply us with pure and fully fermented wines. . . . We require a wine which, when taken alone, will act as a cordial and a restorative, and which, when mixed with water, will form a pleasing and refreshing beverage; and I have sufficient faith in the energy and intelligence of my countrymen abroad to believe that these desiderata will, ere long, be obtained."

For these statements and good wishes, which I cannot help applying in part to myself, I am not ungrateful to Mr. Beckwith. I only wish that they could have

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been given to the public with all the force of authority and of logical argument. I am far, however, from denying the value even of such qualified opinions, nor am I at all surprised at Mr. Beckwith's hesitation. I understand that he is connected with the wine trade, and I can consequently compute the difficulty of his task; namely, the reconciling old abuses with modern opinions, which are directly antagonistic to them. I must, however, test his statements one by one for what they are severally worth, and compare them with those of other men. For instance, as to the Claret supply: Mr. T. G. Shaw, whilst writing upon the French wines, thus shows unmistakeably how the "pre-eminent" wine country manipulates her wine, and counterfeits it to an enormous extent:—

"Almost every red wine from France is sold in England under the name of *Claret*. It is usually supposed to be from the vineyards of the Medoc, a small strip of land down the river below Bordeaux. Wine is there produced which can be nowhere surpassed; but the quantity is so limited that it does not amount to a hundredth part of the shipments from that place as Claret.

"This causes continual misstatements in every possible way; but it is true, and the figures below are sufficient to prove it.

"Instead of giving the average of a continued number of years, I state the quantities of first, second, and third growths of the Medoc in the years 1865 and 1867. In 1865, Château-Lafite, Margaux, and Latour yielded 1,840 hogsheads, about 42,320 dozens; in 1867, 1,080 hogsheads, about 24,840 dozens. Second growths in 1865 were 5,752 hogsheads, about 132,296 dozens; in 1867, 3,016 hogsheads, about 66,352 dozens. Third growths in 1865 were 4,244 hogsheads, about 97,612 dozens; in 1867, 2,346 hogsheads, about 53,820 dozens.

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"This shows the annual supplies of 'Claret' for the whole world to have been in 1865, 11,836 hogsheads, about 272,228 dozens; and in 1867, 6,442 hogsheads, about 145,012 dozens.

"It is here seen that in 1865 only 1,840 persons, and in 1867 only 1,080 persons, could have had a hogshead of the first-growth vintages of these years. It is, therefore, not surprising that branding irons and labels are often regarded with much suspicion."

I now proceed to speak of Mr. Beckwith's next chapter, which refers to the imitation wines manufactured at certain notorious French ports.

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THE PRODUCE OF THE CETTE VINEYARDS.

FTER stating that "it is especially in this "region that the manufacture and imi-"tation" of wines are carried on, Mr. Beckwith says, "that a very large export "business is done at Cette in Roussillon and other "growths. The English consumer is not allowed "to taste them in their pure and natural state, but "they are first highly alcoholized, and then sent out "under the spurious names of French Port and "Sherry. Thus, injustice is done both to the Rous-"sillon wines themselves, and to those which they "profess to imitate." But the Frenchmen, we are told, have an excuse for even these apparently unjustifiable acts, and their apology, as given by Mr. Beckwith, is, curiously enough, the same as that made by the Spaniards and Portuguese on behalf of Port and Sherry. "The excuse urged for loading them "[the Cette wines] with alcohol is, that unless brandy "be added to them *they will not bear the sea voyage;* "but as large quantities of Roussillon are exported in "a perfectly natural state to the North of Europe, I "hold that, with proper care in the earlier stages of "preparation, this wine might be brought to England "without any perceptible injury being inflicted upon "it." Here is a plain and direct denial by Mr. Beckwith of the Frenchmen's statement. If he is

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right, they are not only guilty of adulteration, but of falsehood; yet their excuse is just the same as that recently made on behalf of Port by the Portuguese Government, while endeavouring to persuade our Foreign Minister to "level up" to 40 per cent. of spirit at a shilling duty. "Long experience," says a memorandum sent to Lord Stanley from the Portuguese Government, "points to the necessity of mixing "foreign alcohol with the wines which form a staple "Portuguese trade, in order to maintain the balance "between the elements which make up their value." The reputation which Cette has obtained for all kinds of fabricated drinks is by no means undeserved. Consul Martin in his Report, 1866, says "there are not "less than 176 houses at Cette engaged in the manu-"facture of and trade in wine; and in 1864, 2,588,300 "litres of alcohol were mixed with the Cette wines. "French Port and Sherry are regularly quoted in "English trade-circulars, and are imported both from "Cette and Marseilles. But what is of much greater "consequence to the English public to know is, the "extent to which the best growths of France are "imitated, and the necessity of exercising the most "scrupulous caution in the selection of their wine "merchant, inasmuch as his personal character is their "only security against the most direct frauds."

Mr. Beckwith finishes his chapter on French wines by asserting "the supremacy of France as a wine-"growing country." He may be of opinion, that to say this is merely to reiterate his opening remarks about France being "pre-eminent" in production and manufacture, but it seems to me that the two things are not necessarily the same. France may "manu-

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"facture" largely after the Cette fashion; her manufactures of imitation wines may exceed those of any other country, but her export of these by no means proves that she is the best wine-growing country. The frequent failure of her vintages is plain proof to the contrary, even if the quality of her wines were equal to that produced in a more southern climate. So far as I can judge from remarks like those of Mr. Shaw just given, and from observations made in the Appendix to the Reports by Her Majesty's Secretaries of Legation, 1859, France's powers of wine-producing are altogether overtaxed. Spain furnishes her with material for making Claret, and her Exposition Jurors found that the Cette manufactures were so important a branch of her wine exports, that they seem to have forgotten the character of the so-called wines of Cette.

The following information, transcribed from *The Reports of Her Majesty's Secretary of Legation*, 1859, gleaned from Dr. Gaubert's "Études sur les Vins et "les Conserves," &c., will be found to bear upon various points touched upon in the course of the foregoing remarks. M. Lenoir, the author of one of the best works on wine-cultivation, divides the wines of France, with respect to quality, as follows:—"Good," comprising one-sixth of the total produce; "middling," or "passable," another sixth; "drinkable without dis-"gust," another sixth; the remaining three-sixths comprising all the degrees between "bad" and "abominable." Dr. Gaubert, while taking this division as a basis, improves upon it considerably. Admitting the average produce of France to amount to 40,000,000 hectolitres, he divides it into five categories, viz.:—

"1. About 6,000,000 hectolitres of excellent red and white

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wines grown in twenty departments, all situated south of a line which might be drawn from Strasburg to Châlon-sur-Marne, and thence to Nantes; these wines are all of a decidedly good quality. 2. About 6,000,000 hectolitres more, partly furnished by the same twenty departments, and partly by about thirty others, consist of wines which are not disagreeable when old and drunk without water, and are always wholesome as table wine. Their want of flavour, body, and strength excludes them from the first category. 3. About 4,000,000 hectolitres more, grown in six or eight departments, are such that one must be well accustomed to their use in order to relish them. They are strong, but rather coarse; sometimes harsh, with now and then a peculiar taste. 4. About 8,000,000 hectolitres are very bad, and cannot be expected to mend, owing to soil, climate, &c. They are sour, flat, ill-flavoured, and chiefly met with in the neighbourhood of Paris, the centre and the north of France, and should not, considering their want of useful qualities, fetch more than five francs per hectolitre in the market. 5. There are, lastly, about 16,000,000 hectolitres made of excellent grapes as regards maturity, and which are more remarkable for an excess than for a want of sweetness; they are thick, heavy, sometimes inclining to turn acid, and might therefore be included in the preceding category, were it not that that inferiority is owing to neglect, ignorance, and the want of an outlet. These wines, according to Dr. Gaubert, may be reclaimed, and his book contains valuable advice on the subject, which is principally addressed to the wine-growers of the south, whose produce covers about 1,500,000 hectares out of the whole amount (upwards of 2,000,000) devoted to the cultivation of wine in France.

"Dr. Gaubert gives a table of the proportions of alcohol contained in different wines. In this table Port is set down as containing from 22·30 to 24·29 per cent. of alcohol; but the author remarks that this is owing to its having been previously 'travaillé' or brandied for the English market. The same is the case with the other Peninsular wines marked in the table. In general the best and most agreeable wines are

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not those which contain the largest proportion of alcohol. In speaking of the time required by different wines to arrive at their proper maturity, the author remarks that they follow the same rule as that observed in organized beings; viz., that their duration is in proportion to the time required for their complete development. Thus wines which have attained their maturity at the end of two years go off at five or six, while those which require twelve years will keep for thirty, forty years, and more.

"The Gironde, according to Dr. Gaubert, is the department which produces the greatest quantity of common wines fit for exportation; that is, such as are comprised in his second category. About 600,000 hectolitres of Spanish and other wines, such as those of the Dordogne, the Lot, Lot and Garonne, &c., are employed by the trade of Bordeaux to give body and warmth to the lighter wines of their own department. Dr. Gaubert concludes the subject of wines with certain receipts for blending wines for sale in the suburbs or 'banlieue' of Paris, as well as in the capital itself, from which it appears that a wholesale dealer can make a barrel of wine which will pass for common Bordeaux at 93 francs, the genuine article costing 115 francs. The retail dealer introduces it into Paris at a cost to himself of 129 francs, duty included, and after adding one-seventh of water, clears 16 francs 40 centimes by the sale.

"The first receipt, which may serve to give an idea of the rest, is as follows:—

				Francs.
Bordeaux,	4	barrels	at	120
Bordeaux,	5	„	„	110
Sologne,	8	„	„	90
Sannois,	4	„	„	70
Narbonne,	1	„	„	150
Water,	2	„	„	—

"The wine-lands of France are stated at 2,000,000 hectares, producing on an average 45,000,000 hectolitres, which represent a sum of 478,000,000 francs. The average income of each landholder is scarcely 211 francs. Three-fourths of the consumption of the middling classes in Paris are drawn from

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the Mâconnais and the Beaujolais; the remaining fourth is composed of Bordeaux and a little Côte d'Or. The 'vins ordinaires' and fine wines drunk by the bourgeoisie comprise about one-fifth of the total consumption of Paris. After the bourgeoisie come the restaurant and tavern-keepers, who draw their wine from the same sources; and their share may be stated at three-tenths of the whole. The remainder of the consumption of Paris is effected in 4,408 wine shops *intra muros*."

The following is the substance of a letter recently written by the well-known political economist Michel Chevalier, and will be found well worthy of attention:—

M. Michel Chevalier commences by stating generally that the average quantity of wine drunk in France under one form or other is about a hectolitre per head; that is, a hundred times more than in England. But this, he contends, can exercise no influence on the supply by France of foreign markets; and supposing, by way of argument, that the demand from England were to increase a hundredfold, which would make it about 3,000,000 hectolitres, this would have no further effect than that of producing a moderate rise in the French market, even admitting that there were no compensation in the elasticity of production or supply. This view, he remarks, is founded on the fact that the present consumption of England is so low, that increasing it a hundredfold would not raise it to an exorbitant figure.

The subjoined paragraph from *Punch* accurately points out the absurdity of awarding honours to sham wines:—

Punch, September 7, 1867.

" Decorated Cheats.

" Dear Mr. Punch,—I trust that, under the circumstances, I may be pardoned for obtruding my own concerns on your attention. It is not to my taste generally to court public

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attention, but I find that my modesty is really prejudicial to my interests. For instance, on looking over the awards given to wine merchants in the Paris Exposition of this year, I find that a bronze medal has been awarded to a certain firm in Cette for 'imitation wines;' and, in another instance, a gentleman from the same town, engaged in a similar occupation, has been awarded 'an honourable mention.'

"I too, sir, am interested in the fabrication of 'imitations,' but my efforts are directed rather to money than to wine; in short, I have a great idea that a good business could be done in imitation bank-notes. I can assure you they can be produced at twopence each in any quantities; but hitherto I have had the fear of the police before my eyes. Hearing, however, that 'imitation wines' have received the favour of the Great National Exposition under Government patronage in France, I am induced to believe that the art of falsification is not by any means criminal. Do you think, Mr. Punch, that if I were to send a few specimens of Bank of England fivers (imitation), that they would be too late to obtain the attention of the jury on specie? I may not aspire to a bronze medal; but perhaps a false bank-note may be as worthy of an 'honourable mention' as an 'imitation' of Port or Sherry.

"Your obedient servant,

"Seven Dials." "A FORGER, (*sub rosâ*).

For the benefit of Mr. Beckwith and others interested in the wine-manufactures of France, I will here make some quotations from a great French authority, M. Lebeuf, previously referred to, who in his work "*Amélioration des Vins*" furnishes ample directions for making every possible "imitation" wines and liqueurs.

FRANCE AND HER IMITATION WINES.

"The favour," says M. Lebeuf, "which the wines of Burgundy, Bordeaux, Macon, Chablis, Champagne, and others have obtained, has tempted the cupidity of sellers, and induced imitation, which has well succeeded, for the merchants of

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those districts have managed to make a run on wines which formerly were either not consumed at all, or very little. The cities or towns which excel in the art of imitation are Cette, Bordeaux, Marseilles, Lunel, Montpelier, and many others. It is not uncommon to see signboards of this sort: *Fabrique de Vin de Bordeaux, de Bourgogne, de Champagne, d'Oporto et d'Espagne, &c.*; and also other signboards containing similar intimations, *Fabrique de Cognac, de Rhum*, &c.; the manufacture is in fact generally avowed, acknowledged, and recognised. These manufacturers usually undertake to make all sorts of wine to order, and they succeed occasionally in producing pretty good imitation wines; but they are not particular in obtaining always a perfect resemblance to the types they represent. It matters little to them, for these products are readily disposed of, and that is the important thing in this business. These wines are destined more particularly for exportation, and to supply retailers. There is an old adage that we may quote here very pertinently,—'*There are more buyers than connoisseurs.*' In consequence of their cheapness these products find a rapid sale, and persons are so accustomed to them, that often they prefer them to natural produce.* This manufacture having become a considerable trade, and having also its useful side, we will make known the different methods of carrying it on. The process consists either in mixing different wines, or in the addition of various perfumes. It may be readily understood that it is impossible for us to describe all the formulæ, but we will give the principal. As there are different wines, there are different modes of proceeding, for one must take into account the price at which they are to be sold; it is evident that the wine which is sold at 100 francs the hectolitre is not the same as that sold for 50 francs."

The writer, in further illustration of his subject, appends several formulæ usually employed in the fabrication of imitation wines, similar in character to those seen in the directions here quoted:—

* The same statement is frequently made about Port and Sherry.

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Recipes for Imitation Wines.

BORDEAUX.

	Litres
Ordinary red wine	70
Narbonne	25
Malaga	5
Extract of Bordeaux, 1 flacon.	
	100

BURGUNDY.

Red wine	60
White wine	25
Narbonne	10
Malaga or Alicante	5
Bouquet of Pomard, ½ flacon.	
	100

PORT.

		Litres
Water		60
Cane or other alcohol of good flavour, at 60°	kilog.	25
Sugar, or sugar-powder	,,	2
Port or other spirituous wine	litres	15
Wine-colouring	gram.	150
Acid	,,	150
Powder Anglaise	,,	20
Essence of Port	flacon	1

CHAT.-MARGAUX.

	Litres
Old Narbonne	20
Red wine ordinary	60
White wine	15
Alicante	5
Sève de Beaune, ½ flacon.	
	100

GRAVES.

Ordinary white wine	80
Strong Wine du Midi	15
Madeira	5
Rum, 1 glass.	
Sève de Champagne, ½ flacon.	
	100

ROUSSILLON.

		Litres
Water		60
Alcohol, at 60°		25
Sugar-powder	kilog.	2
Roussillon wine	litres.	16
Acid	gram.	200
Colonial wine-colouring	,,	150
Essence of Roussillon,	flacon	1
Powder Anglaise	gram.	20

"Each manufacturer, however, has a pet recipe of his own. The following is the one most frequently employed :—

White wine	40 litres.
Old Cognac brandy	10 litres.
Sugar-candy	40 kilog.

When the sugar is fully dissolved in the wine, the spirit is added, and the whole then carefully filtered. This is sufficient for 300 to 350 litres of wine."

All the preparations in the following list are, according to M. Lebeuf, authorized and tolerated by the French police, and have been the objects of reward at the French Exhibitions.

Alcoolat de Framboises, parfumé.

Ambréine, pour donner aux vins nouveaux la couleur jaune du vin vieux, colorer en jaune les vins blancs, vermout, etc.

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Bouquet œnanthique du Midi, pour donner aux vins le bouquet et la sève de vins vieux.

Bouquet de Pomard et de Bourgogne donne au vin le goût et le parfum du vin vieux de Bourgogne.

Désacidifieur, pour détruire l'acidité des vins nouveaux, les adoucir et les conserver.

Essence de Madère, Muscat, Malaga, Alicante, Vermout, Porto, Lachrymæ Christi, Grenache, Xeres, Tokai, etc. Pour les fabriquer avec du vin ordinaire.

Extrait de Bordeaux, ou Sève de Médoc. Un flacon suffit pour donner le bouquet des vins du Médoc.

Sève de Chablis, pour imiter ces vins.

Sève de Champagne, pour donner de la sève et du bouquet aux vins blancs, les améliorer, vieillir, etc.

Sève de l'Hermitage, pour donner la sève et le bouquet exquis de ces vins bien constitués.

Sève de Médoc (dite Saint-Jullien), pour donner du parfum aux vins, augmenter leur bouquet.

Sève de Sillery donne aux vins blancs la sève des vins de Champagne. Indispensable pour la fabrication des vins mousseux.

Teinte Bordelaise, pour colorer et conserver les vins.

These preparations are constantly advertised in the *Moniteur Vinicole*,—a fact plainly showing that there is a demand for them. What would be thought in England if the wines imported hither from France were publicly advertised as imitation or sham wines?

I must add here a word as to the fallacy of judging of wines by high bouquet, and another about liqueurs:—

High Bouquet Fictitious.

"The last principle, that of flavour, is of a nature so uncertain and so fugacious, that it is difficult to establish any general rules respecting it. In many grapes, as in the frontignan and muscat, the flavour of the fruit is absolutely identified with the wine; but in these cases the wine itself is always sweet, and but half fermented. The finer flavours of the best

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wines, those of Claret, Hermitage, and Burgundy, bear no resemblance to the natural flavour of the fruit, but are the produce of the vinous process. To many, a flavour is artificially communicated by the introduction of flavouring ingredients, such as orris root, grape flowers, mignionette, almonds, and other articles, about the period when the fermentation ceases; a process imitated in this country in the manufacture of cowslip and elder-flower wines. Could the flavour of fruits be preserved during the process of vinification, our strawberry and raspberry might be expected to produce highly-scented wines; a circumstance known to be very uncertain, since the result of perfect fermentation is generally to volatilize or destroy the aromatic matter on which this delicate property depends."—Dr. Maculloch *on Wines.*

Liqueur Wines.

"Liqueur wines are all fabricated. They are not," writes M. Lebeuf, "the work of nature, but of art. For a long time it was believed (and perhaps there are even yet persons who believe) that Madeira wine is a natural wine: it is no such thing. In France, Cette is the town where it is manufactured, and, in short, all liqueur wines. The products of Cette are well known; they all resemble one another so nearly that, unless by an accomplished taster, it is almost necessary before distinguishing them to see the label; this is in consequence of the kind of wine employed, and the faulty method of fabrication. The manufacture of liqueur wines is an important trade, the south of France devoting itself especially to it; but it should be stated that cheapness has much lowered the quality, and that certain makers in these quarters rival Paris in producing insipid beverages. . . . At Marseilles, a case of 12 bottles is sold, for exportation, at the sum of 10 francs; it contains about 7 litres. The empty case, bottles, labels, corks, paper, straw, and package cost 3fcs. 75c.; there remains then only 6fcs. 25c. for the wine and the profit: this is the best quality. As to the ordinary quality, it is to be met with at all prices; one house sells it at 6fcs. 50c. the case of 12 bottles: after deducting 3fcs. 70c. for the expenses, there only remains 2fcs. 80c. for

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the wine, &c., about 2½*d.* a bottle. This is the medium price for the wine of Suresnes, which drug is thus composed—

White wine	30 litres.
Alcohol	19 „
Water	50 „
Sugar	3 kilog.
Parfum	
	100 litres.

Here is, then, liqueur wine which returned in 1860 only 35 or 36 francs the hectolitre, and contained 20 per cent. of alcohol, whilst ordinary white wines, in a natural condition, cost 40 to 42 francs."

How much natural white or other wine is really produced in France, we cannot with accuracy compute; but if we accept M. Lebeuf's authority, we must believe that nearly all the wine of this "pre-eminent "wine country" has to be manipulated and doctored, be-rouged and be-tinted, like a nymph whose natural charms were insufficient to attract, and who must consequently have recourse to some Madame Rachel or other artificial beautifier to obtain a fashionable complexion. M. Lebeuf puts the following questions, and thus answers them himself:—

"What is Champagne wine?—White wine manipulated; that is to say, sugared, alcoholized, tannified, &c.

"What is the wine of Paris, Mâcon, Bordeaux, Burgundy, &c.?—Wine brewed, mixed, coloured; in short, a manipulated wine.

"What are Bordeaux wines, procured even at Bordeaux?—For the most part, especially in the ordinary wines, they are wines brewed, coloured, alcoholized, perfumed; in short, manipulated—*travaillés.*

"What are liqueur wines, Malaga, Muscat of Frontignan, Rivesaltes, Grenache, and twenty others?—They are wines sugared, alcoholized, brewed, perfumed, and *travaillés.*"

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THE WINES OF GERMANY.

IN his next chapter, Mr. Beckwith speaks of German wines in rather disparaging fashion. "I do not," he says, "attribute "quite the same importance to German "wines as to those of certain other wine-producing "districts; for the reason [oh! unwise Mr. Beckwith, to furnish reasons for your opinion,] that no appre-"ciable addition is likely to be made to its productive "powers." He adds, that the smaller German wines are "neither so suitable, so cheap, nor so good as those "with which other countries supply us." If these remarks apply, as I suppose they do, in favour of French wines, I hope they may be read alongside of my quotations respecting the exports of Cette, &c., and in full remembrance of Mr. Beckwith's own admissions as to the frauds of certain "merchant princes" of Bordeaux. Germany might easily add to her productive powers by multiplying Hamburgh wines; and she might thus in time earn Mr. Beckwith's good word, which it seems is to be gained by mere quantity of exports,—a worship of success which appears to me little better than snobbism. I have myself no high opinion of ordinary German wines. They are thin, meagre, and, to a great extent, non-natural; but they are quite as good as French wines; and I cannot understand how a writer, praising the one semi-artificial drink, can object to or depreciate the other.

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OF AUSTRIAN AND HUNGARIAN WINES

MR. BECKWITH discourses more favourably, inasmuch as he thinks "that, for our own "sakes, as well as for reasons of inter-"national polity [oh, profound politician!], we should do our best to welcome and encourage "all *new* producers of wine." Unfortunately, however, there is what I suppose Mr. Beckwith would call a "barbarous simplicity" about the Austrian wines; for he says, "as yet the cultivation of the vine in Austria, if such "a figure of speech be permissible, is a pure democracy. "There are no imperial or royal wines." I must, however, do Mr. Beckwith the justice of saying that, with all his courtly predilections, he is averse, in this instance, to a system on behalf of which he has uttered some mild excuses in the matter of the "merchant princes" of Bordeaux. "I should scarcely be fulfilling my duty, "while commenting on the wines of the Austrian "empire, were I not to enter a protest against the "inordinate high prices demanded in some cases for "Hungarian wines in England. High-sounding titles "are given to wines whose original producers were "entirely ignorant of their illustrious paternity. Such "a wine is 'Cabinet,' such another is 'Own growth;' "and, on the principle of fine feathers making fine "birds, a correspondingly high price is asked. I can "only say that no such dignified growths are known in

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"the country where they are said to be grown." And then, as a kind of sop, as I suppose, to "barbarous "simplicity," he adds: "The price of wine in Hungary "is throughout exceedingly moderate; and it is really "an insult to the intelligence of the English people "thus to trifle with them. There is little to wonder "at, seeing with what facility we are duped [by French, Spanish, and Portuguese, do you mean, Mr. Beck-"with?] in our character for good taste being held as "cheap by foreign nations."

Far be it from me, the first to introduce Hungarian wines into England, to say anything in disparagement of them; on the contrary, I believe them to be generally as superior in quality, as they are inferior in price, to the wines of France; and that they are excelled only by the produce of a more genial climate—Greece, —to which I have consequently given the preference. In regard to these tricks of the Hungarian wine-trade, however, of giving names and raising prices, I would hint that the practice is probably derived from those merchant princes of Bordeaux who sell, at a high price, wine, which has no claim to be so named, under the names of Château-Lafite and Margaux.

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THE WINES OF ITALY.

OF Italian wines Mr. Beckwith speaks most hopefully, but vaguely. He has heard of the ancient Campanian, Umbrian, and Tuscan wines, which were celebrated, as he says, centuries before the French vineyards were even heard of, and which were famous after the Gallic wines were known and "despised as poor and spirit-"less." Mr. Beckwith is, in fact, more than sanguine about them, inasmuch as he says he has been assured (in spite of the assertion that Italian wines are deficient in staying qualities), on the authority of the Marchese-General Emile Bertone di Sambuy, that Italian wines could easily be made to bear transport by sea without the addition of alcohol; and that he (the Marchese) is willing at any time to submit to our Board of Trade two samples of every kind of Italian wines so prepared. What a pity that the poor Portuguese, who, as we shall see presently, have been long besieging the English Government with complaints about the impossibility of exporting pure Port, should not have recourse to Mr. Beckwith's Italian friend! If the Marchese-General above mentioned would but kindly favour Portugal with a hint, her difficulties would be over; but it is to be expected that the unfortunate perversity of events for which three-volume novels are remarkable will long continue in such affairs, and that "the right man" for Portugal being in the Italian, and,

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consequently, "the wrong place," Portugal will long sigh for such a comforter, even as, in the famed "Arabian Nights," the Princess Badoura longed disconsolately for the Prince Camaralzaman of her dreams: meanwhile she must, perforce, be satisfied as well as she can with the mild admiration and Platonic affection of Mr. T. G. Shaw, her constant friend, and persistent advocate before the British Secretary for Foreign Affairs.

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THE WINES OF SPAIN.

IN his eighth chapter Mr. Beckwith describes the wines of Spain. He commences by disabusing the mind of the British public of the supposition that the Xeres district is the only one in which Spanish wine is to be obtained; and he, no doubt truthfully, informs us that "vast quantities of wines from other districts "are brought" into the Cadiz district "for the pur-"pose of mixing with the genuine product, the normal "price of the latter being very much in advance "of that of ordinary wines." And then comes a statement which is worthy of notice, inasmuch as it indicates that the "barbarous simplicity" before spoken of is, perhaps, one of the peculiarities of the made-up wine trade. "Here, as in Champagne," says Mr. Beckwith, "the wine is known by the name of "the shippers, and not by that of the vineyard;" and then, with Beckwithian tergiversation, he proceeds to show the advantage of such "barbarous simplicity." "This plan [usage I suppose he means] I have already "stated to be most beneficial to the consumer; for, "independently of the deservedly high character of "the merchants of Cadiz and Puerta Santa Maria, "their brands bear so high and almost so historical a "value, that they dare not attach them to an inferior "article." Having said so much by way of approval of what he calls the "plan," Mr. Beckwith character-

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istically proceeds subsequently to disapprove of it. "It is to be regretted, however," he says, "for the "sake of the shippers themselves, that they should "indifferently denominate all the white wines of Spain "as 'Sherry;' for it cannot be doubted that when the "facilities of communication increase, and when loco-"motion is more general in Spain—as it now promises "every day to become—we shall begin to seek, not "only the wines of Andalusia, but those of Valentia "and Grenada to the south, and the Castiles to the "north." Mr. Beckwith ends his very brief chapter on Spanish wines by saying: "It is far from easy to "describe all the characteristics of Sherry, so much "depends upon taste and fancy, and in the fact of "the shippers keeping 'soleras' or reserved wine, by "an admixture of which they can produce almost "every variety of colour and flavour." Now, without attempting to find in this admitted manipulation a reason for the withholding the name of the vineyards originally producing the adulterated wine, and without troubling myself with debating what the various tastes and fancies of shippers are, I will here introduce a few items of information culled from various authorities to show what Sherry is, how Sherry is made, and in what respect it differs from natural wine. But first let me show

WHAT IS PURE OR NATURAL WINE.

"In the vocabulary of the wine-growers," says M. Lebeuf in his work "L'Amélioration des Liquides," "natural wine is the term applied to the product which "contains no other matter than the grape when fer-"mented produces:" and he adds, naïvely, "the wine-

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"grower declares, with a good faith beyond suspicion, "that no such wine can possibly be hurtful." He adds an observation which should guide us in our inquiry: "One must not forget that the most im-"portant principle in wine is alcohol. Wine without "alcohol is not wine, for if it be destitute of, or de-"ficient in alcoholic strength, it has not the tonic "property of warming the stomach, and of promoting "throughout the animal organization the activity and "warmth of life. It is certain that alcohol alone "could not produce such effects, but only in associa-"tion with the vinous principle." In order to show what natural wine is, I think it necessary to explain the principle of its manufacture; and for that purpose I quote the following from Dr. Lardner on the

THEORY OF FERMENTATION.

"The quantity of alcohol producible from must is proportionate to the quantity of sugar which the must contained. Grapes of a very saccharine nature will afford the most alcoholic, or, in other words, generous wine, provided that the whole sugar undergoes decomposition; or the whole sugar will not be decomposed, should the temperature be reduced very much towards the end of the process, for then the fermentation will cease. This will always happen when the quantity of must under fermentation is so small that it does not maintain its own heat by the energy of the chemical action going on; such must be occasionally invigorated by the addition of warm must to that which is fermenting feebly; or, what is much better, the process must be conducted in some apartment kept sufficiently well aired. The consequence, in any of these cases, will be, that the resulting wine will be sweet and less alcoholic. If there be a sufficiency of yest present to decompose the whole sugar, and the quantity of the sugar is considerable compared with that of the water, there will be a continued formation of alcohol, until its

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quantity becomes superabundant. The fermentation of a liquid may be extinguished by adding much alcohol to it; hence, the abundant formation of it in a fermenting liquor will have the same effect. The consequence in this, as in the last case, will be, that unaltered sugar will remain, and the wine will be sweet. Suppose the relative quantity of yest, sugar, and water to be such as will conduce to a perfect attenuation, then the fermentation will proceed until the whole sugar is converted into alcohol. When this happens, the yest will also be exhausted; there will be little fear that the acetous fermentation will set in; and the wine will be full-bodied, spirituous, and sound, provided that there had not been too much water present. This wine will not be sweet; or, as it is technically expressed, it will be a dry wine. The last case is founded on the supposition that not only the yest is so proportioned to the sugar as to decompose the whole of it, but that the decomposition is suffered to proceed as far as it can. A new case arises out of the possibility of checking the fermentation before all the yest and sugar are exhausted, as may be done by a variety of means already described. If these means be employed, the energy of the fermentation will be greatly diminished; unaltered sugar and yest will remain in a state of little activity, yet continuing their mutual action in a slow and gradual manner. This slow fermentation will go on for a length of time; and if the extrication of the carbonic acid is prevented by confining the wine, as in bottles, that gas will be condensed and retained in the wine. But it will be ready to escape by effervescence whenever the pressure is removed, as by decanting the wine. These are the circumstances under which sparkling or effervescing wines are produced. But it is obvious that no wine can sparkle if its fermentation had been actually completed in the tun.

"After what has been said, it is scarcely necessary to observe that, if the relative quantity of sugar contained in the must be considerable, and that it is all attenuated, the wine will be spirituous and strong. If the sugar be scanty, so will be the alcohol, and the wine will be poor and ascescent."

From Dr. Lardner's statement it will be seen that

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the alcoholic strength of natural wines depends upon the ripeness and sweetness of the grapes; and that without perfect fermentation even the best grapes will not produce much alcohol. When the fermentation is perfect the wine must be "dry," for all the sugar in the grape has been converted by fermentation into alcohol. Such wine when new may, from containing certain unprecipitated tartrates, which require time to disengage, appear somewhat acidulous; but, after these have been deposited on the sides and bottom of the bottle, will be found pleasantly mellow and even sweet by contrast with its former self. On the other hand, where wine has not been thoroughly fermented, and has been made from partially dried grapes, it will be found of greater sweetness and less alcoholic strength. Any one bearing these facts in his mind will be enabled to form an opinion as to the purity or impurity of the wine set before him. He will at once be sure that a wine which is both sweet, and strong in alcohol, must be a fortified wine; and on the other hand, that a sweet natural wine must contain unfermented sugar, and should be of low alcoholic strength. Those which belong to the former class, and are always more or less dosed with alcohol, are Port, Sherry, Marsala, Madeira, Roussillon, Tarragona, and Champagne,—a fact now sufficiently notorious. I think it advisable here to introduce a quotation from the well-known authority Dr. Druitt in proof of the necessity of distinguishing between wine which has been well fermented, and that in which the fermentation has been checked.

IMPERFECTLY FERMENTED WINE NECESSARILY UNWHOLESOME.

"It is generally agreed that a wine which is pure and well made is also a wholesome wine, and that an ill-made wine is

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unwholesome. By a well-made wine we understand one in which all the sugar has been converted into alcohol, and all the nitrogenous ferment has been exhausted and got rid of. If these conditions be present, there is no fear but that the wine will keep, and it will agree with the human stomach. It may not be a strong wine nor a fine wine, but yet it will keep and be wholesome. On the other hand, an ill-made wine will not keep unless fortified by the addition of a quantity of alcohol sufficient to arrest the further fermentative process. That such wines so fortified are unwholesome is notorious, and modern research has shown that one disease in particular —the gout—is not to be ascribed to alcoholic drinks simply as such, but to such alcoholic drinks as are imperfectly decomposed, and retain in their composition undecomposed sugar and unexhausted ferment."

This statement is endorsed in Professor Charcot's Lecture on Gout. Dr. Druitt thus continues his observations:—

"Alcohol has plenty of sins to answer for. It produces dropsy, delirium tremens, disease of the brain, liver, and kidneys. But to produce gout it is not alcohol *per se*, but in combination with sugar and ferment, that is needed. Of such combinations sweet ale, sweet cider, and sweet wine are well-known examples, provided their sweetness be the result of arrested fermentation. It is the interest, then, of the physician, no less of the politician, we will not say to *discourage*, but certainly not to *encourage*, the production of imperfectly fermented liqueurs by giving them artificial protection in the shape of exemption from their fair share of customs or excise duty. The most popular example of an ill-made and unwholesome wine is modern Port. In fact it does not deserve the name of wine, but rather of a *liqueur*; and so the French call it—*i.e.* spirituous liquid flavoured with grape-juice and elderberries. One of the first operations performed by the Port-wine maker is to add brandy in the proportion of 25 gallons to the pipe, in order to check fermentation, to prevent the conversion of sugar into alcohol; in other words, to prevent the liquid from

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being a perfect wine. Further additions of brandy are made to such an extent that out of 115 gallons of Port wine at least 39 gallons consist of the spirit, a spirit which is stronger than proof to such a degree, that the 39 gallons are equal to about 50 of proof spirit. The ordinary strength of Port wine, prepared according to the method pursued in Portugal till the year 1865, was equal to about 42° of proof spirit; and it was asserted by the manufacturers and vendors of the article that such strength was necessary to the very constitution of Port wine, and in particular that no other Port wine was fit for the English market (which means the English stomach), and that it was absurd to have Port wine of a less strength. All this is to be found in full detail in 'Report on Cheap Wines,' and is confirmed by the late report of Mr. Lytton, H.M. Secretary of Legation at Lisbon. Sherry also, and particularly modern Sherry, is a liqueur or alcoholic liquid, diluted with half-fermented grape juice, and sweetened with a concentrated decoction of the same."—*Medical Times and Gazette*, Oct. 12, 1867.

In a medical work called "The System of Medicine," edited by Dr. Russell Reynolds, and published by Messrs. Macmillan in 1866, Dr. Alfred B. Garrod, writing of gout, says, "The wines to be carefully avoided are Port, "Sherry, Madeira, and any in which the fermentation "has been checked by the addition of alcohol."

There are some persons, no doubt, who not only will persist in their liking for these gout-producing drinks, but who go so far as to praise gout itself as a special gift of Providence. For the benefit of such, I subjoin the following extracts from an antique work, entitled "The Honour of the Gout; or, a Rational Discourse "demonstrating that the Gout is one of the greatest "Blessings which can befall mortal Man." London, 67 pp. 12mo. 1699.

> "On whose sacred internodial altars
> Each spring and fall, at least, will sacrifice
> Morbific, painful loads of matter tartarous,
> With recrements of nervous juice impregnate."

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"The gout was sent in mercy down from heaven, to lengthen wasting life; and I defy any worshippers to prove that there has been the tithe of so much good done by all the invocations of saints, as I shall prove has been done by the beneficial gout.

"1. The gout gives a man pain without danger.

"2. The gout is no constant companion, but allows his patient lucid joyous intervals.

"3. The gout presents you with a perpetual almanack safely deposited in the internodia of your bones. As often as a moist constitution of the year, south or north winds, or snows are at hand, you predict these things from the access of your pains; and by the absence of your pains you foreknow the contrary; so, one way or other, your bone-almanack serves for all changes.

"4. Gouty persons are most free from the headache.

"5. The gout preserves its patients from the great dangers of fevers.

"6. To crown the honour of the gout, it is not to be cured.

"*An Oraison for the Gout.*

"Blessed gout! most desirable gout! sovereign antidote of murdering maladies! powerful corrector of intemperance! deign to visit me with thy purging fires, and throw off the tophous injury which I may have suffered by wine and wit, too hard for the virtue of a devotee upon a holy festival; but fail not thy humble supplicant, who needs thy friendly help to keep his tottering tenement in order. Fail him not every vernal and autumnal equinox. Amen."

CHEAP PORT AND SHERRY ARE ALWAYS SWEET.

Another fact worthy of notice in connexion with the modern wine-trade is, that it is impossible to buy the drier qualities of Port and Sherry unless at a *high price*, and that Port and Sherry which are sold at from 10*s*. to 20*s*. a dozen are always sweet: if these so-called wines were pure they should be much dearer, as is the case with the Visanto, Lac. Christi, Cyprus,

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Tokay, and other liqueur wines, from the small quantity of juice extracted from the grape. The cheap Ports and Sherries contain, notwithstanding their sweetness, nearly 40 per cent. of proof spirit: now, as perfectly fermented, and therefore dry wine rarely exceeds 26 per cent., and it is then tartarous, it is obvious that it must have been dosed with spirit. As grape spirit is too expensive, potato, beetroot, or grain spirits are used.

PURE WINES BECOME RAPIDLY MELLOW.

I have alluded to the fact, that in perfectly fermented wine the tartrates are peculiarly noticeable when the wine is young, and that they then have an acidulous taste which age will get rid of. I ought to add that all these tartrates, and the neutral salts which are readily noticed in pure wines—(and are, to a certain extent, direct proof that Greek wine is to be so accounted)—could be readily removed by the use of gypsum, lime, or plaster of Paris, as is the custom in France and Spain, where mellowness in new wine is thus often obtained at the expense of more important qualities. "This tartar," says Dr. Barry in his work on Wines, 1775, "is the real *essential salt* of Wine, which all re-
" cent wines contain, but in a very different proportion
" to the other principles of wine, in which it long re-
" mains latent, until by being more attenuated and dis-
" engaged, it then is *successively* separated from the
" very *centre* of the wine, and equally directed to the
" *circumferences* of the cask, in which it is kept. This
" is a real *crystallization* of these natural salts of wine,
" and, similar to other operations of the same kind, is
" never formed but when the liquor is kept in a state

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" of *rest.* A much greater quantity of it is separated
" from the *strong acid* and *austere* wines than from the
" *rich* sweet wines, in which the fine *oily* and spirituous
" parts prevail more than the *saline.* On this account
" the former, while recent, retain a disagreeable austere
" taste, until the superfluous saline parts are thrown off,
" and those which are retained become more mild. The
" rich wines will likewise continue to be disagreeable,
" luscious, and heavy until the oily and spirituous
" parts are more *refined* and exalted, to which they
" entirely owe their peculiar *colour* and *fragrancy.* On
" this account the wines of this kind, which contain a
" greater proportion of the saline *refined tartar* than
" others, acquire a more grateful *pungency,* which emi-
" nently improves and distinguishes them, and on that
" account are called by the Italians the *dolce Piccanti.*"

ASTRINGENCY IN RED WINES.

I hear persons object from time to time to the roughness in new *red wines.* They require to be informed that the tannic acid which is contained in red wines is a most valuable and healthful property, that it imparts flavour and gives firmness to the wine; and it should be borne in mind, that this property can only be legitimately produced from the skins, pips, and stalks of the grape, and that it is extracted, *pari passu,* with the colour from the grape-skins. Now, as only a given quantity of colour can be extracted, I find that in the later squeezings from the grapes for the cheap wines of France, colour has to be added (*teinte Bordelaise*); hence it is that the common wines of France are not astringent, and they are therefore tannified and made up for present drinking. It should be noticed, too, that

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all the first growths and finest Clarets and Burgundies when young are much rougher than the cheap wines of the same age. Upon this question of astringency, Barry quotes *Seneca*, who, in his epistle to *Lucilius*, mentions an observation from *Ariston*, in which he points out the early appearances which distinguish the genius and character of young men, and says he should prefer one of a grave temper, though rough and disagreeable, to another who was more lively, and pleasing to the vulgar; for that wine, which when *recent* is disagreeably hard and rough, will by time acquire strength and a grateful maturity; but that which pleases in the hogshead, will not *improve* or become *durable*.

HOW NEW WINES ARE MADE OLD.

As to the advisability of removing acidity by artificial means, I will quote a much more modern authority; namely, the *Pall Mall Gazette*, which thus directly brings home the charge of tampering with young wines to one of the countries I have named:—"Perhaps the most objectionable process to which "light wines are subjected is the sweetening or "neutralizing the acetic acid contained in them by "means of plumbago and other deleterious ingredients; "gypsum or plaster of Paris being so commonly "used for the purpose, that in the *Gazette du Midi* "advertisements of wine to be sold constantly appear, "announcing that the wine is '*garanti sans plâtre!*'" The indictment against Spain is much more antique, dating, at all events, from Shakspere's time, as indicated by Falstaff's denunciation, 'You rogue! there is lime in this Sack;' "a passage," Dr. Henderson says, "which has been thought to allude merely to the adul-

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"teration of Sack by the vintners, throws, in fact, "much light on its genuine qualities, and proves it to "be of the same nature as the wines still manufactured "in Spain and other countries from the ripest grapes, "which receive a sprinkling of burnt lime or gypsum "before they are pressed and introduced into the vat." But if any doubt remained on the subject, it would be completely removed by the account which Sir Richard Hawkins gives of these wines: "Since the "Spanish wines (he observes) have been common in "our taverns, which for conservation are mingled with "the lime in the making, our nation complains of "calentures, of the stone, the dropsy, and infinite other "distempers not heard of before this wine came into "use."

By the use of gypsum, or lime, new wine is made ready for immediate consumption, the tartrates being thus artificially removed. But to take the tartrates out of wine is to deprive it of life, and of the power of improving with age. The other mode of preparing wine for immediate use, namely, by adding spirit, and so preventing its complete fermentation, is equally objectionable, and for the same reasons. The peculiar value of wine as a healthful beverage is derived from the very constituents that are destroyed by such processes,—which would never have become so general but for the power of adulteration which the wine-producer consequently enjoys. Directly the public learnt to forego the true wine taste for compounded flavours, the whole system of wine-making and dealing became a matter of flavouring, and adepts could cheat to any extent without fear of punishment. The natural standard of excellence having been pulled

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down, there was nothing to be appealed to by which the judgment could be rectified. One adulterator was only in degree worse than the other. The Hamburg manipulator has, however, one advantage over his Spanish, Portuguese, or French competitors: he is, at all events, no hypocrite, but openly acknowledges what is equally a system in Hamburgh as in Oporto, Cadiz, or Bordeaux. Like the pies whose manufacture Samuel Weller described, which were "eel pies or weal pies" according to the popular demand and the will of the flavourer; wines of any clime, vintage, or description are produced at all these places to order. The "fla-"vouring" is everything. The original wine-juice is really of small importance to the wine-fabricator, who, as I have already shown, can, with his "*poudre* "*Anglaise*" and his *sève*, skilfully made by cunning chemistry, imitate with some success the choicest and rarest growths and brands. We have seen that this art of imitation has grown at length to such a height, that the "wine-jurors of the late Paris Exhi-"bition" actually awarded a prize to the sham-wine makers; an act which is, to my mind, only to be accounted for as a bit of most ingenious irony. That such awards could be repeated without bringing such "honours" into contempt, few will admit; the premium can scarcely have been bestowed (and yet one might suppose it) for the purpose of certifying to the truth of the Hudibrastic distich,—

> Doubtless, the pleasure is as great
> Of being cheated as to cheat.

If we substitute the word "honour" for "pleasure" in the above lines, it will bring us still nearer to the conclusion which the Paris award seems to suggest. I

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shall hereafter have something more to say about this Exposition, when I come to Mr. Beckwith's *Practical Notes* about it.

Let me now revert to his remarks on Sherry, respecting which he says that the region in which it is properly produced is not far from Cadiz, and that it is about twelve miles square. In the *Pall Mall Gazette* of August 1, 1867, it was stated that this one little district produces more wine than the whole of Greece. That there comes "from it annually "from 50,000 to 60,000 butts of Sherry, of which "about 20,000 are shipped pure; the rest being mixed "in various proportions with sweetened and coloured "wine and wine brandy." Mr. Ford, however, in his *Handbook of Spain*, says that "Sherry is a purely "artificial wine, and when perfect is made up from "many different butts; the 'entire' is in truth the result "of Xeres grapes, but of many sorts and varieties of "flavour." He adds, "When the grapes are put into "vats, layers of gypsum are introduced,—an ancient "African custom. (Pliny, N. H. xiv. 19.) To give an "idea of the growing traffic: In 1842, 25,090 butts "were exported from these districts, and 29,313 in "1843. Now, as the vineyards remain precisely the "same, probably some portion of these additional 4,217 "butts may not be quite the genuine produce of the "Xeres grape."

Since Mr. Ford made these remarks, the English importations of Sherry have more than doubled, reaching in 1867 to 63,415 butts. It is probable that the system of adulteration has increased in a similar ratio. Mr. Ford, however, so far back as 1843, thought that the ruin of Sherry wine had commenced, for he wrote that "many thousand butts of bad Niebla

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"wine are thus palmed off on the enlightened British "public, after being well brandied and doctored, to "the ruin of the real thing; for even respectable houses "are forced to fabricate their wines so as to suit the "depraved taste of their customers, as is done with "pure Clarets at Bordeaux, which are charged with "Hermitage and Benicarlo." It is noteworthy that no great Cadiz houses exhibited their wines at the Paris Exposition.

I have alluded to some observations made by the *Pall Mall Gazette* about the Sherry wine district, and I cannot help here referring to a brief controversy which arose thereupon between a Spanish wine merchant, Mr. José Piodela, and myself, in respect to the purity of Sherry as the Englishman obtains it. The following letter of mine, written in reply to him, will explain why I assert that there is

NO PURE OR NATURAL SHERRY SOLD IN ENGLAND.

"SIR,—With every desire to make allowances for a foreigner writing in the English language, and with the most persistent determination to understand Mr. Piodela, I have read over and over again his letter in your Saturday's number, and I must confess that I can with great difficulty appreciate his arguments. In writing myself about Spanish wine—Sherry so called—imported into this country, I asserted that no pure wine is brought hither and sold, and I challenge Mr. Piodela to point to any English firms dealing in it. He declined to answer what I asked, but he said that from 15,000 to 20,000 butts are *shipped* in their natural state; he subsequently added, 'that the lowest price at which natural red or white wines can be sold is from 14*s*. to 15*s*. a dozen,' and any one reading the two statements would suppose that it was possible to get natural Sherry in this country at even so low a price as this, and consequently that my assertion about there being no pure

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Sherry to be had was simply absurd. Mr. Piodela's explanatory letter must have confused many persons, for he therein protests that he does not mean the finest wine of Spain, which for certain reasons is *naturally* high priced, but that he refers to 'natural white or red wines of Spain, (meaning by these the wines only which are fit for exportation).' Now, Sir, I have not been troubling myself at all about what kinds of mixtures are sent out to remote colonies under the name of Sherry; if they be undrinkable in a country which can relish Hambro' decoctions, they must be vile indeed. I submit that the word 'natural' in such connexion can only be used with a mystifying effect. How can we talk of natural wines which consist of something 'mixed with sweet wine and brandy?' Why this enforced use of the word 'natural?' The answer to this latter question seems to me unintentionally stated in Mr. Piodela's own words. Natural sherry is worth 36*s.* per dozen, but 'mixed with sweet wine and brandy can be and is sold in this country, according to Mr. Piodela, at from 14*s.* to 15*s.* a dozen.' That is rather an awkward admission if it should be proved, as I am positive it can, that 'pure Sherry is not sold in England;' for obviously, if the genuine article be so much more valuable, and the British public has been paying full price for the adulterated one, the public has been cheated both in cash and wine. The little 'triangular district formed by Jerez, Puerto de Santa Maria, and San Lucar de Barrameda,' does not supply all the butts of fine sherry which Mr. Piodela talks of, for the following sentences show that much of the wine is brought to Cadiz, so that it may be exported with a Cadiz brand. Consul Marks, writing from Malaga, states that the average maximum of wine produced there is 25,000 butts, and that large quantities are sent coastwise to the Jerez or Sherry district for mixing. In his report from Montilla Aquila and Fernan Nunez, it appears 'a Jerez firm have established a house here, and they buy our wines and send them to Jerez, where I understand they mix them up with Sherry wine, and export them to London.'—'I do not know whether you are aware

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that the Jerez people last winter bought up all the wines they could lay their hands on at Constantina, Conalla, El Pedroso, and other towns in the vicinity. . . . Some portion of the wine I heard got to Jerez in the shape of vinegar; but it is very certain a considerable portion was used in the manufacture of Sherry for the London market.'

"The statements of Dr. Gorman in his evidence before the Select Committee of the House of Commons; that of Mr. Shaw in his 'Wine, the Vine, and the Cellar;' that of Mr. R. Ford in his 'Gatherings from Spain;' and also a report to Parliament by Mr. C. Bernard on the produce of Spain and Portugal, entirely disprove and contradict all that Mr. Piodela states about the purity of Sherry, and show it is not only a spirited but a manufactured article. All these remarks relate only to the wines which England obtains from Spain, and not to wines which Spain may possibly hereafter be able to send her. I am afraid that the public will have to hear a great deal more about wines, 'natural' and otherwise, before the system which admits of high prices for doctored Sherry and Port is altogether exploded. That time will not arrive until the use of pure wines shall have created a better taste than now generally prevails, for the impure will only be expelled by the pure, the false by the true.

"You will perhaps allow me to add that I believe that the full-bodied and perfectly natural wines of the Greek Archipelago are the beverages by which the change can be most satisfactorily begun."

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THE WINES OF PORTUGAL.

LET me now proceed to deal with Mr. Beckwith's next chapter, which relates to the wines of Portugal. He at first appears to feel conscious that he is entering upon dangerous ground, for he says, "I approach the "wines of Portugal, although I must necessarily "be brief in my notice of them, with considerable "reluctance; for ever since I have heard or known "anything of Port Wine, it has formed a theme for "controversy. *It seems to be impossible to arrive at "a satisfactory conclusion whether this notable and "potent wine is a friend or foe to the human frame.*" I would invite Mr. Shaw's attention to this remark, and ask him to consider whether a wine of so doubtful a character is worthy of his devoted advocacy; and I would also invite the Foreign Office to settle the doubt as to the healthfulness of Port ere it is allowed to be brought into this country, as Mr. Shaw and the Portuguese wish, at the shilling duty. But so much parenthetically; let me follow up Mr. Beckwith's observations. "Within the last few years the use of "Port has been to a great extent superseded by "Sherry . . . Unless the shippers consent to make "very radical alterations in their mode of preparation, "Port will soon sink to the third rank in the hierarchy "of wines." Now what Mr. Beckwith means by the use of the word hierarchy in this relation, I must con-

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fess myself unable to comprehend; but it appears as if the word had some exhilarating effect upon him, for, after a brief allusion to the report of Consul Crawfurd, about which I shall hereafter say a word, he winds up his short chapter with very reassuring language to those who are content to submit themselves to such "hierarchical" influences, "that Port is undeniably, "whatever may be urged to the contrary, a noble and "generous beverage, and so long as Englishmen are "Englishmen" (a phrase which seems to be Beckwithian for eternity), "will never fail to find admirers." But I must not omit to note how, previously to this happy decision in favour of a doubtful compound, Mr. Beckwith pointed out, with the facility of a Columbus explaining the egg problem, how Port wine should be made. It is a great pity that the discovery should have been so long withheld from mankind how to make Port healthy, without taking away from it the usual support of added spirit; but Mr. Beckwith is not only a wine juror speaking with Parisian authority, he is also a wonderful expounder of contradictory doctrines and reconciler of opposite opinions. "I believe," writes he, "I am right in stating, that it was never "contemplated by the late Baron Forrester that Port "should not have a slight quantity of alcohol added to "it *after* making, which is very different from the "practice of impregnating the wine with alcohol during "the process of making; and I cannot help thinking "that had the Baron's suggestions been acted upon, "we should be enabled to *take our Port in comfort and* "*safety*, and with something like pride. As it is, the "fact that we have habitually drunk or that we drink "this potent wine has become almost a reproach, and

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"the Englishman's fondness for Port has made him a "laughing-stock in the eyes of foreigners." Now, whether Baron Forrester did or did not mean to continue the system of adulterating wine with spirit, I need not pause here to discuss, further than to say Mr. Beckwith's statement does not seem to me to correspond with the following sentences of the worthy Baron:—

"We inveighed," wrote Baron Forrester, "against "the practice of bringing them up to one fictitious "standard; of *dosing them with adventitious spirit and* "*colouring matter*; we are determined that there shall "be PURE WINE, not only for the rich man, but also "for the poor; not solely for the healthy, but likewise "for the sick."

But I at once dispute the assertion that the evil of adulteration is put an end to by adopting Mr. Beckwith's wonderful suggestion. The whole tenour of the remarks made by philosophical writers on the sanitary part of this question is opposed to such an opinion. As in the remarks, for instance, from Dr. Maculloch's book describing the effects of alcohol upon wine, the observations are made without reference to any method of manufacture. "Added alcohol," says he, "decom-"poses the wine;" and again, "To the concealed and "unsuspected consumption of spirit as it is contained "in the wines commonly drunk in this country, is "doubtless to be attributed the excessive and in-"creasing prevalence of hepatic affections, diseases "comparatively little known to our continental neigh-"bours." So also Dr. Lankester condemns the spirit in Port and Sherry in these terms:—"It is well known "that gout comes on in Port-wine drinkers. Port

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"wine contains more sugar than any of the wines "ordinarily drunk in England. Sugar alone will not "produce this disease, but sugar with alcohol, as in "Ports and Sherries, will produce it." If Mr. Beckwith means to say that he would allow Port wine to be perfectly fermented, and so would exhaust the sugar in it before adding the alcohol, he must mean to change the wine altogether. Port thoroughly fermented would not be accepted as Port wine by those who drink it: Port must be sweet and strong, or it is not Port; it is only a kind of Claret. Let Mr. Beckwith try what kind of Port he can make by simply adding spirit to Claret without also adding saccharine, and he will find out how little his wonderful discovery is worth.

In Mr. Redding's work on Wines, there is a passage which bears directly upon the subject I am discussing, and clearly exemplifies the opinion of that writer on the difference between the effects from

NATURAL AND ARTIFICIAL WINES.

"Dr. Paris has made some ingenious observations, the result of experiment, upon the alcoholic principle in wine. If alcohol or brandy be mingled with water, in the proportion of one-fourth of spirit to a quart, this gives half a pint of pure brandy. The effect of such a combination, taken frequently, it is easy to comprehend when applied to the stomach. The same quantity of alcohol, however, contained in a quart of wine, formed and combined with it in the natural process of fermentation, is by no means so intoxicating or prejudicial to the constitution. With the natural wine it is moderated in its effects, so as to exert much less power upon the stomach; and, by consequence, is not anything like as injurious. That this is correct there can be little doubt, from the test of daily experience. In England, the natural alcohol of the wine is not deemed sufficient. Wines containing twenty per cent. of

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brandy naturally, are strengthened by *the artificial mixture of a quantity which is raw, and which never combines in the natural way with the wine itself, notwithstanding the practice of 'fretting in' by the wine merchant. To this adulteration the injurious effects of the wine on the constitution are mainly attributable.* How this difference between combined and uncombined alcohol happens, baffles the research of science to explain, but it is sufficient to know that such is the fact But the foregoing absurd and injurious practice is not alone followed by bad consequences to the constitution of the unwary individual, who drinks in years of suffering with the cup of momentary conviviality; it further renders the whole community liable to imposition with respect to all wines, from *depriving it of power to judge between pure wine and that which is deteriorated, and from making impure wine the standard of the general taste.* It has already been stated, that to drink tawny Port is to drink a wine after its vinous properties are destroyed by the process necessary to kill the spirit with which it is saturated; that by time evaporating too, as all the principles of good wine have done. *In the more delicate wines, by the admixture of brandy the aroma and perfume perish,* together with that peculiar freshness which renders pure wine so estimable beyond every other potable."

On this point Mr. Redding and Dr. Brinton speak unhesitatingly in similar terms; the latter, indeed, insisting that whereas alcoholically-fortified wine produces depression of spirits, there is absolutely no such result from good wine drunk moderately:—

"It is a matter of only too common observation, that the hilarity produced by an excess of alcohol overnight is often followed by great indisposition and depression the next day. But to restore, by a glass or two of wine, those sensations of comfort and cheerfulness which have been somewhat worn during a long day's work, is a procedure which, though it may often be indirectly necessary to similar industry on the morrow, seems quite compatible with the continuance of good health.

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And, in like manner, the man who feels worse on the morrow of a social dinner, which has been enlivened by a moderate quantity of good wine, may thank himself, or his host, for a reaction which proves some error in either the quantity or quality of his compotations. From good wine, in moderate quantity, *there is no reaction whatever*."—BRINTON, p. 391.

Mr. Cyrus Redding thus describes the difference between the effects produced upon the constitution by alcoholized wines, and those of a natural growth:—

"It is from the habit of drinking so much brandied wine that the English palate, except among the more fashionable classes of society, whose Port lies on the sideboard, is incapable of discerning and relishing as they merit the virtues of pure wine of any kind, but particularly of those most delicate and *récherché*. The effects of these wines upon the feelings are as different from those of Port or the heavier wines as possible; they cheer and exhilarate almost insensibly, whilst there is a pleasant ease in the cheerfulness arising from their use,—a buoyancy which it is in vain to look for in the spirituous, heavy wines, which seem to force on a boisterous artificial mirth, a joy that is like the laugh of unwieldiness or decrepitude, without levity and that airy feeling which the other kinds always induce. Their effects, too, upon the constitution are diametrically opposite when taken largely. All wine that is mingled loses entirely the perfume and fineness of that which is pure. With the individual who is in the habit of drinking only the prime growths at the proper age, no mixture in imitation of them can go off; it can only impose upon the ignorant."

Mr. Beckwith tells us that the characteristics of Port are "rich colour, firmness, homogeneousness, and a "tendency to dryness without astringency;" and "that "the presence of a modified fruitiness in it is an "essential, but that it should never be sweet." Now I ascribe its "rich colour" to elderberries; its "firm-

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"ness" to brandy; its "mellowness" to the mere action of time, which mellows all kinds of spirit; and its "homogeneousness" to Mr. Beckwith's imagination. Take the following facts about its manufacture, related by Baron Forrester:—

"The grapes being flung into the open stone vat indiscriminately on the stalks, sound or unsound, are trodden by men till they are completely mashed, and there left to ferment. When the wine is about half fermented it is transferred from the vat to tonels, and brandy (several degrees above proof) is thrown in, in the proportion of twelve to twenty-four gallons to the pipe of must, by which the fermentation is greatly checked. About two months afterwards this mixture is coloured thus: A quantity of dried elderberries is put into coarse bags; these are placed in vats, and a part of the wine to be coloured being thrown over them, they are trodden by men till the whole of the colouring matter is expressed, when the husks are thrown away. The dye thus formed is applied according to the fancy of the owner,—from twenty-eight to fifty-six pounds of the dried elderberry being used to the pipe of wine. Another addition of brandy, of from four to six gallons per pipe, is made to the mixture, which is then allowed to rest for about two months. At the end of this time it is if sold (which it is tolerably sure to be after such *judicious* treatment), transferred to Oporto, where it is racked two or three times, and receives two gallons more of brandy per pipe, and it is then considered fit to be shipped to England, it being about nine months old; and, at the time of shipment, one gallon more brandy is usually added to each pipe. The wine having thus received at least twenty-six gallons of brandy per pipe, is considered by the merchant *sufficiently strong*,—an opinion which the writer, at least, is not prepared to dispute."

"Our best customers for spirits," said *Ridley's Wine Trade Circular* in 1865, "are the Portuguese wine "growers, who have taken upwards of 1,500,000 gal-

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"lons to fortify their unfermented juice. In 1864 we "received from the Portuguese 3,344,871 gallons of "Port wine. They took from England 1,630,304 "gallons of spirits." He must be dull indeed, remarks Dr. Druitt, who does not see that, in paying high prices for Port wine, we are really buying back dearly the British spirits that were engendered on the banks of the Thames. But since then the Portuguese have discovered that coarser and cheaper spirits than those of British manufacture will serve to adulterate the Port wine which we in ignorance have given to the sick and delicate. The *Times* thus draws attention to a recent official report:—

"The Commissioners of Inland Revenue tell us the consumption of spirits per head of the population remains below what it was before 1860 (when the duty on British spirits was raised to 10*s*. per gallon), notwithstanding the concurrent reduction in the duty on foreign spirits, and the larger importations which have been the consequence. In previous years British distillers have derived compensation for the falling off in the home demand by a great increase in the export of spirits to foreign parts. This portion of their trade, however, seems to be very fluctuating, and in 1865–6 the quantity exported diminished by 1,715,000 gallons, France taking 400,000 gallons, and Portugal nearly a million gallons less than usual. The ingenuous Briton, who is just acquiring a relish for Claret, or the old-fashioned wine-drinker who sticks by his Port, will probably first wonder why on earth there should be any demand for British-made spirits in wine-growing countries, and then why that demand should suddenly cease. We fear that horrible suspicions will cloud his mind as he hears that British-made spirits are not wanted abroad by reason of the very low price of Prussian spirits, which are 'made from *potatoes and roots*,' and are used in large quantities '*for fortifying wines*, and for mixing with such spirits as have suf-

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ficient flavour to disguise the unpleasant taste of the adulterating material.' It was bad enough to know that the foreigner used British-made spirit to inflame his vintages for the vitiated British palate; it is intolerable to know that both the sound wine and the coarse, heady infusion are produced abroad. The Prussian article is described as 'extremely coarse, and in every respect inferior' to our home productions. Worse than all, it is now '*much used in this country for fortifying wines in bond.*' So the British manufacturer will soon be deprived altogether of the privilege of poisoning his fellow-countrymen, unless his ingenuity and resources enable him to produce a spirit which, in respect of coarseness and cheapness, shall be above all rivalry."

Mr. Beckwith alludes to a paragraph in the Report of Mr. Oswald Crawfurd, Her Majesty's Consul at Oporto, wherein that gentleman tries to excuse Portuguese wine adulterations by charging the French with similar frauds; but that report is chiefly remarkable as a general apology for "doctoring" wines, and for having evoked from the Hon. Robert Lytton, Her Majesty's Secretary of Legation at Lisbon, a crushing reply. Mr. Lytton had, in a former despatch, distinctly stated: 1. That previous to 1865, no wines were sent to England from Portugal which had not been "approved" by a certain official committee of wine-tasters. 2. That the natural produce of the grape was not "approved" by that committee, nor was legally exportable. 3. That the wine which that committee alone "approved" for English exportation was fortified with brandy and adulterated by elderberries. Mr. Lytton concludes a most convincing series of proofs of the truthfulness of these statements by the following:—

"I have frankly submitted to the judgment of Mr. Johnstone, of the Testing Department of the London Custom House, my

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own estimate of the quantity of adventitious spirit admitted into the composition of Port wine, and that gentleman not only assures me that my estimate is a moderate one, but he has also had the kindness to favour me with his own, derived from long observation of the results of the application of the alcoholic test to Port wines, since that test was first adopted to the present day, as well as a thorough knowledge of all the details of the manufacture, and a comprehensive and impartial examination of all existing evidence upon the subject. I subjoin this estimate. 'I find,' says Mr. Johnstone (writing to me in reply to my questions upon this subject), 'that the strength of the spirit commonly used in Portugal varies from 45 per cent. O. P. to 50 per cent. O.P., and I assume it at its lowest, viz. 50 per cent. But the German spirit now so largely imported for fortifying purposes into wine-growing countries is often as high as 70 per cent., and rarely below 67 per cent. Elderberries are added, sometimes in a dry state, but the prepared 'geropiga' is often preferred, as it imparts other qualities besides colour.

"'The composition applies, in this instance, to the higher qualities of Port wine.

"'To the half-fermented wine there is added, to check fermentation, first:—

			Gallons of proof spirit
	25 gallons	brandy, at 45 deg., equal to .	36·25
And say,	5 ,,	geropiga, or elderberries.	
Then,	6 ,,	more of brandy, equal to . .	8·70
Again,	2 ,,	more after racking, equal to .	2·90
And,	1 ,,	more on shipment, equal to .	1·45
	39 liquid gallons, equal to . . .		49·30
	76 of wine.		
Total	115 gallons of Port wine.		

"'That would be,' he continues, 'of proof spirit, upon the pipe of 115 gallons, a little above the maximum of 42 degrees, at the higher duty of 2*s.* 6*d.*'"

Consul Crawfurd's inculpation of other countries, above alluded to, is precise enough, as the following extract will show:—

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"It is a singular fact, that a demand for elderberries has now sprung up from abroad, principally from Spain; and that the dried elderberry is largely exported thither, and to ports in France, is shown from the following extract from a statistical table published by the Custom-House of Oporto:—

"The exportation of bága (dried elderberries) was as follows in 1866:—

Brazil	18,162	kilos.
Spain	145,335	„
France	19,000	„
England	1,020	„
New York	1,700	„
Total	185,217	„

"Port wine," remarks Mr. Lytton, "is now largely manufactured at Tarragona in Portuguese fashion.

"The most natural inference, therefore, to be drawn from the export of dried elderberries to Spain (which is coincident with the establishment of this manufacture at Tarragona) undoubtedly is, that Port wine intended for the foreign markets cannot, in the estimation of the manufacturer at least, be properly coloured according to the Portuguese method, except by dried elderberries."

In Sir A. Paget's words, subsequently quoted, I find a sufficient extinguisher for Mr. Crawfurd's statement that "only a minimum quantity of spirit is used" to prepare Port for England. If Sir A. Paget did not mislead our foreign Secretary in the statement I refer to, Mr. Crawfurd's minimum is 36 degrees: I should like to know what is his maximum. If the Portuguese minimum be less than 40 degrees, why is it that Mr. Shaw will not accept the liberal offer of our Foreign Secretary? Mr. Crawfurd, in his last report, does me the honour of ascribing to my pamphlets some of Mr. Lytton's statements, and says that those pamphlets are published to promote "the sale of light wines." Mr. Crawfurd's observations may be estimated by this

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fact, that the wines of Greece are not nearly so "light" as those of Portugal,—as can be proved by reference to the official tables of comparative strengths. Consul Crawfurd deludes himself, or wishes to delude, with words. I tell him that if Port be not "light," it is because it has been drugged; and that if it will not keep, as the Portuguese say, without being spirited, the spirit which makes it "heavy" will in time totally exclude it from the English market.

The following extracts will be of value as material for an estimate of what Port wine is:—

CONSUL CRAWFURD'S OWN ACCOUNT OF PORT WINE MAKING.

"The wine-making, though at first sight primitive, is, in all essential particulars, very cautiously and skilfully performed. The over-ripe or inferior grapes being picked out, the rest are thrown into a large stone-built vat (lagar). Into this *as many men as can easily find room enter, and tread out the juice. The men stay in from* 20 *to* 30 *hours.* The must is then allowed to stand until a thorough fermentation has taken place. It is now that a small portion of brandy is added, as is also done with Sherry and Madeira, to prevent the wine, containing, as it does, so many rich ingredients, from running into an excessive fermentation, and so losing too much of its saccharine matter."—*Commercial Report, by* Consul CRAWFURD, 1867.

ADDED SPIRIT DOES NOT PREVENT THE WINE TURNING SOUR.

"Considerable quantities of unsound bottled Port are occasionally met with in the London market, which are disposed of at prices ranging from 10*s.* upwards per dozen. In the course of last month an unusually large batch, consisting of 3,000 dozens of a reputable shipper's 1861's, bottled in 1864, was cleared out by a bottler, in one line, at about 12*s.* per dozen. This wine was decidedly 'pricked,' and the purchasers, who are well-known jobbers, have put the lot under the care of a

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skilful manipulator, to be started and doctored in a manner calculated to neutralize the acidity, so as to render it available for a low-priced advertising trade. The loss on this sale may be fairly put down at some 2,000*l.*, a most lamentable result for the bottlers, who could never have dreamed that a crack shipper's wine, of the vintage 1861, would have repaid them in so villanous a manner."—*Ridley's Circular*, Sept. 1867.

STRENGTH OF NATURAL PORTUGUESE WINES, FROM PARLIAMENTARY REPORT, 1868.

"The averages of the alcoholic strength of the wine-growing districts of Portugal have been carefully ascertained by a technical Commission at the Agricultural Institute of Lisbon. Those averages are as follows:—

Portuguese Wines	Gay Lussac	SYKES' TABLE, adopted by	
		Charles Bernard	The Professors of the Agricultural Institute
Braga	8	13	13·3
Coimbra	9	15	15
Aviero	12	20	20·2
Guarda	13	21·5	21·9
Braganza	14	23	23·6
Evora	14	23	23·6
Viejen	14	23	23·6
Lisboa	14	23	23·6
Portalegre	15	24	25·3
Villa Real	15	24	25·3
Faro	15	24	25·3
Castello Branco	16	25	27·1
Beja	16	25	27·1
Santarem	16	25	27·1

And now a word as to "the contest between Port "and Claret," of which Mr. Beckwith speaks in terms which Mr. Shaw would scarcely endorse, for the latter clearly denies that the status of the combatants has been equalized by the reduction of the duties on French wines. And here I must open up a little more of the Port question than Mr. Beckwith has thought it neces-

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sary to refer to. The Portuguese have been for some time agitating for a treaty to be concluded between Great Britain and Portugal, of which the principal purpose should be to admit Port wine into England at the same rate as light French wines are admitted; namely, 1*s.* per gallon. As yet, it has been found impossible to persuade the British Government to agree to this, as it appears to me, most absurd proposal. Let my readers glance at the natural strengths of Portuguese wines as given above, and then say whether they think it reasonable that Portugal should demand the right of fortifying her wines with spirit up to 42 per cent., and to introduce this strong compound at a duty of 1*s.* a gallon into a country where gin of little more than double that strength pays 10*s.* 2*d.* a gallon? To read the lengthy correspondence just published in the Parliamentary papers "respecting the commercial "relations between Great Britain and Portugal during "the last two years," and which are confined to this agitation, would almost occupy a day. The tone of the Portuguese correspondence varies from argument to remonstrance, and from remonstrance to entreaty, in a most huckstering spirit; the negotiation was broken off by our Government refusing to reduce the duty to be charged on wines between 26 and 40 degrees of proof spirit below 2*s.* a gallon. The correspondence is remarkable for its statements that the Port wine trade would be injured irremediably by any concession on our parts of less than the 40 degrees of spirit. I particularly recommend this to Mr. Beckwith's notice. "The impression," writes Sir A. Paget (Jan. 1867), "which they appeared to have at Oporto was, that the "scale was to be fixed at 36 degrees; in which case they

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"declared that the wine trade of Portugal would be "in a worse position than ever, because the test thus "fixed would admit the strong wines of Spain and other "countries at 1*s.* duty; whereas the average of Port "wines containing rather over than under 36 degrees "of alcoholic strength, a large proportion of those "wines would still suffer exclusion except at the higher "rate of duty." The writers of letters to this effect therefore implored, His Excellency said, "that things "should rather be left as they are, than that the scale "should be altered to 36 degrees." So much for Mr. Beckwith's dream that the difficulty of the Port wine trade might be got over by "a slight quantity of "alcohol added to it after making." The following letter, addressed by myself to the *Times*, at the beginning of this year, explains the Port controversy from my point of view:—

"*To the Editor of the 'Times.'*

"SIR,—Allow me to point out in what respect the letters of Mr. Cosens and Mr. Shaw, in your paper of the 31st ult. and 3rd inst., are calculated to mislead public opinion. Mr. Cosens properly describes the *status quo* as "a duty upon the percentage of spirit in the wine;" he might have added "whether mixed with it or of the natural strength;" but he is obviously wrong in saying that Mr. Shaw is an advocate of a shilling duty upon "wine as wine," for no wine contains at the highest more than about 26 per cent. of spirit, and even now nearly all true wine is admitted at the present tariff of 1*s.* a gallon. What Mr. Shaw wants is to get the Government to admit a compound of wine and spirits up to a strength of 40 per cent. at the 1*s.* rate, and, with all deference to Mr. Cosens, I say that Mr. Shaw's advocacy is therefore in favour of introducing not "wine as wine," but "spirits as wine." It is necessary that this should be clearly understood, in order to

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comprehend the purpose of the Shaw agitation, which is to introduce adulterated wine, fortified up to half the strength of gin, at 1*s.* a gallon duty, while gin is paying 10*s.* per gallon duty. Whenever pure wine exceeds in strength the 26 per cent. at which the 1*s.* duty is levied, it must be of an exceptionally fine quality, and it would, therefore, command a very high price; but to those who pay 12*s.* or 15*s.* a bottle for wine, the addition of 3*d.* a bottle, or 1*s.* 6*d.* a gallon, can be of little consequence. There is one very important fact also to be borne in mind. The wine which comes to this market as Port, being required to be sweet, has only been half fermented; consequently, to bring its strength up to 40 per cent. —the usual English standard height—there has been added, not the difference between the strength of the best natural wine and it, exemplified by the figures 26—40, but most commonly the half-fermented wine would contain less than 16 per cent. of spirit, and adulteration supply the remainder. How for such a mixture the "intelligent" British merchant, of whom Mr. Shaw speaks, can ask the Government to abate taxation whilst it leaves the spirit duties as they are, passes my comprehension; but I suppose that the suggestion that the agitation is the result chiefly of Mr. Shaw's "eccentricity" is enough, they think, to excuse them. I beg to remind the public that this agitation (against which I have no pecuniary grudge, for if it succeeded it would benefit me) has been raised at different times in different ways. At one time, with some reason, we heard of the illiberality and narrow-mindedness of the Portuguese Government in not permitting any but adulterated wine to be shipped to England; now it is our own Government that is illiberal, because, forsooth, it will not enable the manufacturers of Port and Sherry to add from 20 to 30 gallons of spirit to their unfermented grape juice, and to import the mixture as wine at the 1*s.* duty. I am disposed to think that the Chancellor of the Exchequer, if he had listened to Mr. Shaw's suggestion, would have been much more 'eccentric' than Mr. Shaw himself."

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THE REPORT ON THE PARIS EXPOSITION.

MR. BECKWITH'S tenth chapter treats of the Paris Exposition; and in it we are afforded a general summary of his opinions, as he passes through the various courts. Let me attempt to follow him, as well as I can, step by step, in his "run round the outer circle, commencing at Porte Rapp, in the French department, and "terminating with the British." The first remarkable fact he mentions is that, "with one or two exceptions, "none of the great Champagne houses exhibited;" and Mr. Beckwith takes the opportunity of administering a solemn rebuke to the firms "conspicuous by their "absence," whose example, if followed, he tells them, might result in nothing less than "a long farewell "to universal exhibitions." His admonitions are thus continued: "It should be the pride of the manufacturer to show to the utmost what his country can "produce; and there is, moreover, much to be taught "and much to be learned in all exhibitions." I agree with him on this point; but I cannot help observing, nevertheless, that Mr. Beckwith's highly-praised wine, Champagne—the first wine of the first wine-country in the world, as he would have us believe—obtained no medal at this Exposition of that pre-eminent country. He praises again, in brief but general terms, the wines and Cognacs of France, and finishes

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his few sentences with the following:—"The only "appreciable advance made in the manufacture of "French wines is the subjection of *wine intended for* "*exportation* to 60° centigrade of heat. The exposure "only continues for a few minutes, but the heat "effectually destroys all germs of further fermentation, "without, it is said, injuring the wine." I take the liberty of here again disputing Mr. Beckwith's statements, and of suggesting grave doubts as to whether the method invented by M. Pasteur, thus alluded to, is, as Mr. Beckwith says, an "advance." In proof of there being, at all events, some doubt about the matter, I quote the following remarks on Pasteur's theory from *Le Vin*, by A. de Vergnette-Lamotte, Paris, 1867:—

"Ils ont trouvé que le vin de Chambertin, 1859, chauffé, était plus maigre que celui qui ne l'avait pas été.

"Les vins de Lie non chauffés sont préférables aux vins chauffés.

"Dans un vin du Cher (le vin no. 5), le goût s'est *aminci*.

"Le vin no. 6 (vin de Tavel) s'est troublé dans le chauffage et il est devenu défectueux.

"Dans le vin no. 7, le vin chauffé est troublé. Il a vieilli, et est maigre au goût. Le vin non chauffé est supérieur.

"Le vin no. 9 a séché dans le chauffage, et perdu de sa finesse.

"Le vin no. 10 est aussi plus sec que le vin non chauffé, et il a une légère tendance à l'amertume.

"Les dégustateurs trouvent le vin no. 16 (c'est un vin de Bourgogne) plus sec que le Bourgogne qui n'a pas été chauffé.

"La commission a constaté encore que le chauffage donne aux vins communs un léger amaigrissement, et un faible goût de cuit."

After a few words in favour of Belgian beer, of

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which I need take no notice, Mr. Beckwith speaks of Germany's wines; and, I am sorry to say, does not remark the absence of the produce of those famed Hamburgh vintages which have recently been almost as important to England as those of her rival Cette, so highly favoured by the French jurors. Mr. Beckwith passes rapidly on, praising the wines of the Rhine and the Moselle, and patronising the Hungarian wines, but protesting against their either borrowing the names of older English favourites, or requiring the English mouth to pronounce certain many dissonant-consonanted names. He speaks of the wine grown in Switzerland as "very ordinary," and thinks it less worthy of praise than the industry and perseverance shown by those who produce it. Of Spain, these "Practical Notes on Wine," by an Associate-Juror, strange to say, tell us nothing; for the simple reason that, although Mr. Beckwith "made three distinct engagements to exa "mine and report on any wines which might be "unknown in the English market, not one of these "appointments was kept." Whether the Spaniards were careless of Mr. Beckwith's criticism, or dreaded it, is left open to conjecture. One thing, however, Mr. Beckwith does tell us, and to that extent he certifies to the truthfulness of my own experience; the Spanish wines which he did happen to taste, by accident, were alcoholized. "They appeared," he says, "to be quite "as alcoholic as any to which we have been accus-"tomed in England, and were widely different from "that which the reports of travellers had led me to "expect." Of Port, Mr. Beckwith "tasted one "sample fully fermented, but it was very dry and "rough,"—a statement which fully bears out what I

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have previously asserted, that fully fermented Port is "not the noble and generous beverage which, so long "as Englishmen are Englishmen, will never fail to find "admirers;" it is not, in fact, what Englishmen expect Port to be, but on the contrary, strange to say, it increases in purity at the expense of its gouty-nobility and generosity, which are simply due to added geropiga and elderberries, and incomplete fermentation. He praises a pure Bucellas, and then passes on to Greece, whose wines "considerably disappointed" him, inasmuch as he found, he says, the wine of Santorin light in body though of good bouquet; that of Patras, mediocre; and that of Athens, bad. Now, without questioning the competency of Mr. Beckwith's judgment in this instance, as I well might that of a man who praises Champagne as fruity, and who assisted in awarding medals to the imitations of Cette, I am content to insert here the following letter, which I addressed to the *Illustrated London News* about the autumn of last year, whilst the Exposition was still open:—

"*To the Editor of the 'Illustrated London News.'*

"Sir,—Will you kindly permit me to offer a word of explanation in regard to a paragraph in Mr. Beckwith's official report on fermented drinks at the Paris Exposition, which appeared in your paper of the 14th instant? Mr. Beckwith says, that after the 'glowing descriptions' he had previously heard of Greek wines, he was disappointed with the samples exhibited in Paris. His disappointment I thus account for. Those samples of them which found their way there were some of them manufactured, as the *Moniteur Vinicole* explains, so far back as 1812, and were therefore representative rather of the past than of the present improved mode of culture and manufacture. The wines of the Greek Archipelago Wine

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Company, of which I am the London agent, and which I believe suggested the 'glowing accounts' which Mr. Beckwith in his report refers to, were sent to Paris, but, unfortunately, arrived too late for exhibition. The coldness of the weather in the early part of the year, it was feared, might put them, during the journey to Paris, somewhat out of condition, and the agent delaying for a warmer season, the opportunity for exhibiting was altogether lost. In order to enable Mr. Beckwith and others interested in such an inquiry to form a proper judgment of Greek wines, I beg to invite him and them to taste those of the Greek Archipelago Wine Company at my place, 20 Piccadilly, and thus satisfy themselves that the reputation which Greek wines have obtained in England has not been ill-founded."

The following remarks on the wines of Greece, from the *Moniteur Vinicole's* account of the Exposition, are worth contrasting with Mr. Beckwith's off-hand condemnation:—

"Greece is the classic soil of the vine; the wine-growing countries of Europe originally obtained from thence their vine-cuttings. Mons. J. Delendas exhibited a red wine of Santorin, which must have been, it would appear from its being all drunk up, much appreciated by the jury. The island of Santorin produces the best wines in Greece. The fine Vino Santo is a native of this place. The Patras Wine Company exhibited some very pleasing red wine, and also sparkling (as Champagne) wines. We have heard the Patras Wine Company highly spoken of. Athens has also its exhibitors. M. Georgandas has some red wine (the Kephisia) much appreciated, and also Champagne."

I need not stop here to speak farther of Greek wines, whose merits I shall hereafter have ample opportunity for discussing, but will still keep close to Mr. Beckwith as he ranges from court to court in the great Paris Exposition, making one after another of his very brief

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"practical notes,"—in which he dismisses the claims of a large wine country like Spain or Portugal in a dozen lines. I follow him now to Russia, which sent from the Crimea a red and white wine which Mr. Beckwith esteems "to be very suitable to our climate," for the reason that the white is "clear and dry," and the red "resembles very old Port, *bereft, however, of its strength.*" The Italian wines exhibited were, he says, "sufficiently "varied; but from all I could gather from extraneous "sources, the samples fall very short of doing justice to "the growths they are assumed to represent." Turkey's *vins de liqueur* are praised, but her wines are "to be "avoided both by Frank and Moslem." Of the American wines, Mr. Beckwith speaks well of "Catawba," but not of the sparkling kind.

In the Brazilian wines made from ripe grapes, Mr. Beckwith could discover little of the natural flavour of the grape, but he speaks more favourably of a straw wine from Rio de Janeiro and from St. Paul's. He also has a good word for a white wine from Lima called Moquoqua, and is bold enough to praise the Cape or South African wines in company with those distinguished cognoscenti the French jurors. Australia "shows consider-"able improvement in her wines," we are told; and the "practical notes" on the Exposition conclude with a short notice of Great Britain's success in pale Ale. In this summary of the observations of Mr. Beckwith on the Exposition, there has been very little condensation of what the Associate-Juror has said; in fact, so far as the Exposition is concerned, he tells us very little indeed, and his little book may, for anything I can see in it of special value about the Exposition, as well have been published at any other time. His next chapter, it is

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true, discusses the question, Are Exhibitions of any use? but the writer, after a careful balancing of *pros* and *cons*, leaves the question unsolved. In the course of his mental struggle on this matter, he propounds a theory which the jurors with whom he has been associated were perhaps unacquainted,—at all events, they did not think fit to apply it, nor perhaps would Mr. Beckwith himself, "practical" as his notes are, find it easy or advisable to reduce it to practice. He proposes in it that medals should be awarded for certain special merits in wine; he would give one medal for "cheapness," another for "stability," another for "flavour," another for "body," and an extraordinary medal for a wine combining in itself the greater number of these qualities. Mr. Beckwith thus lets drop just enough to show us that he is not quite satisfied with the decisions of his Parisian colleagues, and yet he generalizes so much that it is difficult to ascertain to what his predilections are directed; perhaps, indeed, he thinks it sufficient to talk a little "goody-goody" nonsense, and let his readers think what they choose. I will take the liberty to extract a paragraph, and ask the public to bear in mind while they read it that the writer has previously extolled every one of the vitiated drinks he therein refers to, and has spoken as sparingly as possible of those "new sources of supply" to which he now refers in the vaguest manner. "Exhibitions," says the Associate-Juror, "such as the present, enable us to ascertain with "accuracy what nations have become or are becoming "most proficient in the art of improving the gifts with "which they have been endowed by Providence, [as, "for instance, France at Cette]. We also awaken to "the knowledge of new sources of supply of good,

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"cheap, wholesome, and natural wines—priceless de-
"siderata to a country like England, whose taste has
"been for more than a century systematically vitiated,
"[by 'noble and generous Port and Sherry,' I sup-
"pose]. As this is the age of commercial treaties, I can
"see no valid reason why we should not exchange vast
"quantities of the manufactures on which we pride
"ourselves for the products of countries with which we
"have hitherto done but little business. [He obviously
"does not refer to France, Spain, or Portugal]. Finally,
"the results of the Exhibition of 1867 should stimulate
"manufacturers to greater exertion, and should place
"the consumer in a position to discriminate for the
"future [by means of Mr. B.'s 'practical notes'] between
"that which is faulty, and that which is really excel-
"lent." And thereupon follows a number of remarks with which I will not cavil, for they thoroughly coincide with what I have all along written, but they do not agree with Mr. Beckwith's other opinions, either about Port, Champagne, or Sherry. He asks now, like myself, for a new standard by which to test the quality of wine, which, borrowing from Dr. Druitt's language, he says "should be drunk and not merely sipped, for
"we should look more to the legitimate quenching of
"the thirst, and the consequent refreshment of the
"frame, than to a refined kind of dram-drinking." Mr. Beckwith cannot mean to propose that Port and Sherry should be drunk freely, for they are the refined dram-drinking alluded to, and yet I cannot forget what he told us would continue so long as Englishmen were Englishmen. Then, again, he adopts my oft-repeated argument in favour of taking wine with our food, for that then the liquor which appears almost acid to those

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accustomed to *vins de dessert* would become simply refreshing and appetizing. "It is my aspiration [his hope "this time, and not his pride] that in the future," says Mr. Beckwith, "wine—natural wine, which is exhila- "rating rather than intoxicating, should be considered "an article of necessity rather than one of luxury, a "thing for daily use rather than indulgence." He talks subsequently about "emancipation from the thraldom "of doctored and loaded wines," about a "revolution "taking place in the national taste, and that we await "the removal of a few remaining restrictions and im- "pediments for the change from bad to good to be "perfected." The Associate-Juror next discusses the best mode of carrying on the business of a wine-merchant, and recommends his fellow-members of the English trade to pocket their "dignity," and "vindi- "cate their high character for energy and enterprise in "commerce by the publication of circulars." He then again returns to the question "of drinking pure and "natural wine in lieu of fiery intoxicating mixtures," and after having long vacillated, like Captain Macheath between two mistresses, singing "How happy "could I be with either!" he at length declares in favour of innocence and purity, forgetting all he had said in favour of brandied Port, and the bright suggestion about the mixing taking place first or last, and the assertion about drinking Port "in comfort and "safety with something like pride." Fortifying himself with the plain words of science as enunciated by Liebig and Dr. Druitt, and all quoted many times in my annual pamphlet, he concludes his eleventh chapter a thorough convert and apostle of the new doctrines.

In his next chapter he breaks fresh ground, discusses

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trade-marks and brands in a truly liberal spirit; the tenor of his observations being that the public are frequently misled by the use of well-known names into paying exorbitant prices for mediocre articles; when, if they trusted to their own judgment, or to the respectability of the wine merchant whom they employed, they would be better and cheaper served. Mr. Beckwith next proceeds to inquire into the merits of the old *versus* the new school of wine-selling. He describes each from the other's point of view, and asserts that it is well for the public that both should exist; the old-fashioned merchant who "does not furnish a list of "prices, and so nobody knows what he has to sell, or "how much he intends to charge," and the modern wine-merchant, who is accused by his opponent of "putting "wine on the same footing as pickles, marmalade, or "candles." After reference to a notable instance of an English wine-merchant who sold Champagne for less than the shippers wished him to charge, Mr. Beckwith says naïvely, "not only are the public thus deceived, "the shipper is himself seriously injured; for *in an* "*article so dependent on 'taste' as Champagne, it is most* "*important for the manufacturer to keep in the first rank* "*as regards prices*; so much so is this the case, that I "could name an instance in which a Champagne house, "being very desirous to obtain a high reputation in this "country, offered to accept less than their ordinary "price, provided the merchant would quote it as the "very highest in his list. Like Sheridan, they were "wise in their generation. They were content to take "the nonsense against the sense of the country." Mr. Beckwith, it appears, therefore, approves of "backing "the nonsense" in such cases. Now, I too think it

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advisable to give the public an opportunity for judging of the relative merits of the new and old schools of wine-dealing; and I think that of the former they may obtain a tolerably fair view by the perusal of what has been written about the adulterated drinks they were so long content to sell, talking absurdly the while of bouquet, and body, and beeswing, yet really unconscious of what true wine was. Of the "new school" I have a little more to say, and I may as well say it here, inasmuch as it serves as a companion picture to the foregoing. Both "schools" find their best account in using the name of wine for questionable compounds, for both know well enough how much the word will cover.

There is, undoubtedly, a very strong liking to be observed among all classes of our population for the word "Wine." With the name of Wine Vaults the publican of St. Giles's dignifies his gin-palace, and although, most probably, he never bought or dispensed (perhaps never tasted) a glass of real wine in his life, he claims to rank as a wine-merchant. But there are men of much larger pretensions than his who are, or have been, equally mistaken in their appreciation of wine. The whole medical profession not long since kept prescribing Port and Sherry for their patients, under the supposition that they were wines, and many of them even now recommend Champagne under a similar delusion. While such authorities remained at fault, it is not to be wondered at that public knowledge on this question was next to nothing. Other nations have meanwhile been surprised at our barbarous taste. It was but little exaggeration in M. Assolant when he declared that the "English miss" is fond of brandy, for our

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Sherry, as Dr. Druitt well observed, appears like brandy to a Frenchman. The unblushing style in which wine adulteration has been carried on is part and parcel of our old ignorant system. For example, having been accustomed to drink Port and Sherry as the veritable produce of wine countries, we are boldly offered them, not from Spain or Portugal, but as the results of a Hamburgh vintage,—Hamburgh being just as wine-growing a region as Liverpool, and rather more northerly.

ELBE SHERRY.

The "Elbe Sherry," which comes from the same favourable locality, also presumed upon the ignorance of the public, and was just as impudent a title. It was introduced into England by a firm belonging to what Mr. Beckwith would perhaps class with the "new school" of wine-merchants. The composition of Elbe Sherry is denounced and thus described in Mr. Ridley's "Wine Trade Circular:"—

"Take 40 proof gallons of fine potato spirit at 1*s.* 4*d.* "per gallon on the spot=2*l.* 13*s.* 6*d.*; 56 gallons of "pure Elbe water, cost *nil*; 4 gallons of capillaire, 1*l.*; "and, to be liberal, allow that 10 gallons of luscious "wine or grape juice are added at a cost of 2*l.*; then "for cask 12*s.*; labour and shipping charges 10*s.*; "commission 2*s.* 6*d.*; discount for cash 4*s.*; total "7*l.* 2*s.* The mixture was shipped as Elbe Sherry "at 7*l.* 15*s.* and 8*l.* per butt of 108 gallons . . . . "In a voluminous price-list issued by a well-known "advertising firm, we find Elbe Sherry (Castle brand) "quoted at 15*s.* per dozen and recommended as 'a light "'*stimulating* wine peculiarly free from acidity, and,

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"'taking into consideration its strength, cheaper than "'beer or any other taxable beverage.' On obtaining a "bottle of this *stimulating* beverage we found the strength "by distillation to be 62 under proof, *i.e.* 38 per cent. "of proof spirit, and as to 'acidity,' it was just as free "from that vice as whisky-toddy,—*a-propos* of which "we note in another page of this interesting advertising "pamphlet that a bottle of Castle whisky, 33 under "proof, may be had for 1*s.* 10*d.* delivered by cart to any "part of the metropolis; the cost price of which, at 3*s.* "per proof gallon in bond and duty 10*s.*, is 1*s.* 6*d.*, "leaving a profit of about 22 per cent.; whilst the "'Elbe Sherry,' even at the high price of 10*l.* per butt "and duty 2*s.* 6*d.* per gallon, is only 9*d.* per bottle, "leaving a profit of 66 per cent. The superior advan- "tage gained from the sale of the latter article over "one-and-tenpenny whisky is thus made manifest, and "a valid reason shown for endeavouring to extend its "sale. . . . A fair amount of business is shown to have "been done in 'castellated and other Hambro' wines "'during the last nine months, which is now (1864) "'interrupted by the proceedings of H.M. Customs,' "—stopping their introduction by prohibiting their "importation as wine." It will, perhaps, scarcely be credited, that in the last annual circular issued by the firm thus alluded to by Mr. Ridley, it is boldly averred that "the only known adulteration of wine, if "so it can be termed, is the mixture of one wine with "the other. The reports so freely propagated as to the "non-genuineness of wines, and 'imitation wines,' are "entirely incorrect, and the public may rest assured "that wines of this class do not come to England, and "are unknown to respectable wine-merchants. These

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"imitation wines would not stand the journey, or be "worth the carriage, much less the duty; and they are "only manufactured for immediate use in the lower "class *cafés*, restaurants, and cheap shops on the Con-"tinent, where they are sold at a few pence per bottle." In another part of the same pamphlet, however, there is an admission which does not agree with this statement; namely, that Ports and Sherries are adulterated, or, as the writer says, "preserved" by added spirit, an addition which, he assures us, in defiance of every known authority, "does not interfere with their "wholesomeness;" and he oracularly settles the question by stating, that "preserved fruits are not less "fruits because they are preserved." Now no doubt the advocates for doctoring think they have in this word "preserve" discovered a pleasant substitute for "adulterate," which certainly sounds fraudulent, to say the least of it. They will not, however, take much by their novelty, if the public will kindly bear in mind, when they next hear of "preserved wines," the difference there is in value and in flavour between fresh and preserved fruit. The difference is actually greater between pure and adulterated wine. "Preserved!"—truly an excellent word, and admirably suggestive; "preserved" indeed, but a dead body nevertheless; a mummyfied preservation—preserved in spirits! The phrase is suggestive to me of nothing but an apothecary's shop, wherein such "preserves" are expected to be found near those other curiosities,—

> "An alligator stuff'd, and other skins
> Of ill-shaped fishes."

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THE DUTIES ON WINES.

IN Mr. Beckwith's fourteenth chapter he discusses the duties on wines in a style which is highly creditable, using arguments with which Mr. T. G. Shaw will find it difficult to cope. The reason why wine containing not more than 26 per cent. of alcohol should pay 1*s.* a gallon duty, and other so-called wine, up to 42 per cent., should be charged 2*s.* 6*d.* a gallon duty, is simply answered by the statement that pure wine seldom attains so high a strength as 26 per cent., and that wine which contains added alcohol should not be treated as pure wine.

"Whether," says Mr. Beckwith, "the alcoholic "limit at present fixed is the best, or whether it might "not with advantage be slightly extended, is, I think, "a fair subject for inquiry; but I do trust the exten-"sion may be only a slight one, for I have every "reason to hope that ere long all the great wine "countries will find means to prepare their wines to "suit our duties [*i.e.* comparatively pure]; whereas, if "we consented to alter our tariff to meet the neces-"sity of the present unscientific mode of preparation, "we must, I fear, bid farewell to all hope of improve-"ment in taste and habits, such as many of us have "so long and anxiously looked for. It has been

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"argued in some quarters, that, granting the test of "alcoholic strength to be a fair one in fixing the rate "of duty, Port, Sherry, and other similar wines are, "when contrasted with Claret, very unfairly taxed. "But is this the case? Although the limit for the 1*s.* "duty is 26 per cent., the light wines rarely exceed "18 per cent. [mark this admission, ye Port and Sherry "drinkers, for it is true, Mr. Crawfurd, even of natural "Port and Sherry]; "and if that be compared with "strong wine at 42 per cent. which pays 2*s.* 6*d.*, we find "first that Claret pays at the rate of 5*s.* per gallon for "the spirit it contains."

These opinions I quote here merely to show that Mr. Beckwith on this point endorses what I have frequently urged against the agitators for a uniform shilling duty; and I am glad to add that, in spite of his having occasionally praised adulteration, he also comes to the same conclusion as myself at the end of his book, in favour of pure wine. "My own opinion," he says, in summing up, "has always been that for general use in "this cold and humid country a powerful and generous "wine is necessary, provided that its strength be natural, "and that it has been properly fermented." Clearly this statement does not agree with a taste for Port or Sherry, both of which are, as he shows us, not natural; or for Claret, which is not powerful; or for Burgundy, which is "too delicate to bear a sea-voyage." He throws out, I admit, mysterious hints about Italian wines, but is "unable to arrive at any satisfactory conclusion," as we have seen, "on the exhibition of Italian wines as "a whole;" and for any practical conclusion to these "Practical Notes on Wine" I have had to grope about for some time. After considerable debate as to the

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point of the compass to which Mr. Beckwith looks with hope for generous and powerful natural wine, and after studying his sentiments as closely as I can, I am driven to the conclusion that Mr. Beckwith's secret faith must, after all, be in Greece, which alone supplies us with the required qualities for "the wine of "the future." If my surmise be correct, it is all the more to be regretted that he could not say as much. The Greeks may fairly, under this supposition, remonstrate with him in the language of the poet,—

> "It may have been wise to dissemble your love,
> But why did you kick us down stairs?"

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THE PURE WINE TRADE.

UP to this point I have endeavoured to follow the observations of Mr. Beckwith, supplying a kind of running commentary upon the various remarks which he has made; but it is necessary for me now, having pointed out what I consider to be his mistakes and aberrations in "Practical Notes on Wine," to carry my readers somewhat farther, and show where the remedy is to be found for the evils arising from adulterated beverage. In doing so, I shall be compelled to repeat much that I have previously stated in my annual pamphlet, but my arguments ought to be none the less effective on that account.

I have been so impressed with the impositions practised upon the public under the names of Port and Sherry that I have for several years sought to bring about a complete change in wine-drinking. Previously to my becoming acquainted with Greek and Hungarian vintages, I saw no opportunity of successfully assailing our old adulterations; for the thin light wines of France and Germany, however grateful to some palates, would not so far commend themselves to the general taste as to bring about the revolution I desired. *Greek* wines, however, I consider do possess the necessary qualifications for satisfying the public want, inasmuch as in them there is sufficient natural strength combined

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with flavour to meet all requirements. Should I achieve my purpose of drawing public attention to wine adulterations, and thus putting an end to a most injurious system, it will be chiefly in consequence of the support which I have received from the leaders of public opinion. With almost unanimous voice the press has condemned the liquids hitherto held in general esteem, and pointed out the advantages connected with the use of less potent, but not less palatable, drinks. The argument is, however, incomplete until comparison is personally made of wine with wine,—the spurious with the real, the false with the true. I have ever found that persons who have taken the trouble to test the one with the other, side by side, smelling and tasting each alternately, prefer the natural wine to the artificial. Nay, more, the almost certain consequence of their drinking the former is their inability to relish the latter, whose flavour, arising from imparted spirit, sugar, &c. becomes thenceforth as objectionable to the palate as the adulterations prove to be injurious to the stomach. I am furthermore of opinion that the preference which Englishmen show for strong and fiery drinks depends upon no innate liking for them, but only upon a habit which has arisen out of a lack of opportunity for choice. The lower classes in our large towns have been so accustomed to believe that the more fiery their Gin the better it must be, that many would scarcely be prepared to accept at once as genuine what was the real unadulterated product of the still; so also the habitual drinker of Port and Sherry can scarcely appreciate the qualities of pure wine at the first sip. The natural taste, however, will assert itself on a second or third trial; and when once the genuine and wholesome beverage has recommended itself to the

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palate, few will be capable of drinking the mixtures and manufactured nauseousness of the wine and spirit doctors. Drugged drinks, as I have shown, promote all kinds of disorders, of which gout is, perhaps, the most notorious. I can myself testify that the use of my Greek wines has destroyed in many instances all desire for *spirit*-drinking, even in persons who have been accustomed for years to take their evening toddy or grog. Drugged or adulterated liquids are deficient in that very principle or vinous flavour which is first sought by true connoisseurs, and they are incapable of affording the light and agreeable stimulant which a sound wholesome beverage provides. That the efforts which have been made to improve and elevate the wine-drinking taste of my countrymen have already been productive of benefit, and of a great modification of the views formerly held by them, is clearly proved. Portugal, after 25 years of stolid resistance to the enlightened opinions of the late Baron Forrester, has been compelled to adopt his views, and to repeal the restrictions which rendered compulsory the fortifying with common spirit her exported wines. The produce of Spain is now also offered for sale as natural wine, and, as an increased inducement to purchasers, even under the lately despised name of Chablis.

Many of the best established wine-merchants now find it necessary, in spite of old prejudices and interests, to introduce Hungarian and other natural wines; thus tacitly endorsing the correctness of the views which I have for several years advocated. The foremost members of the medical profession are thoroughly alive to the necessity of discrimination in the choice of wine, and have pointed out, over and over again, that though

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good wine is the best of drinks, that which is adulterated ranks amongst the most noxious articles of diet. Dr. Brinton, the talented writer *On Food and its Digestion*, thus speaks of the

SUPERIORITY OF PURE WINE OVER ALL OTHER BEVERAGES.

"In the physiological effects of various liquids, the proportion of alcohol plays a prominent but by no means exclusive part. Hence, though we may trace something like a gradation of activity in passing down that alcoholic scale which conducts from the strongest distilled spirit to the weakest beer, we find some differences which are specific to the three classes of spirits, wines, and beers; as well as others which apparently depend, in great degree, on the relative proportions of the above collateral ingredients. The quantity of sugar, for instance, is evidently of importance, and, in general, greatly increases the noxious effects of the liquid in which it is largely present, acting in this respect as no mere admixture of sugar with the food would do. The æthers and the tannic acid, as well as the tartaric acid and the tartrates of wine, are also doubtless of importance, and seem to confer upon it that rich and multifarious composition by which this great medicine so far transcends all that we sometimes attempt in our pharmaceutical combinations of many drugs. Lastly, there is the clearest evidence that another quality—which, for want of a better word, we may call *naturalness*—of wine is still more influential; and that *this character* (in the exact appreciation of which the chemist must at present be content to rank below the connoisseur, and the connoisseur in his turn below the sensations which follow a moderate dose, or the constitutional effects experienced by the habitual consumer) *is the only one which guarantees that proper combination of stimulant, tonic, and alterative effects distinctive of the action of wine.*"—P. 374.

With the same purpose as Dr. Brinton, namely, the improvement of the health and morals of the nation,

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Dr. Druitt recently contributed a number of articles on the Cheap Wines of France, Greece, and Hungary, to the *Medical Times*, which grappled with the whole subject in a masterly manner, and set forth in the most lively and agreeable way the great advantage which must accrue to the public as a consequence of substituting pure for impure beverages. From those articles, which are now collected together and republished in one cheap volume,* I select a few paragraphs containing information which cannot be too widely disseminated :—

HOW TO TELL GOOD WINE.

"But what are the qualities we look for in wine? I will endeavour to point shortly out such as deserve the attention of the physician and consumer. We are not wine-merchants, and cannot pretend to the refinement of professional connoisseurs.

"In the first place, in drinking a good large sip of the wine, does it *primâ facie* strike us as being *one* liquid, or a compound of many? Wine should have an absolute *unity*; it should taste as one whole. True, we may distinguish various properties on reflection, but they should be as parts of a whole, and not as independent units mixed together. But bad wine resembles a black draught: here a something sweet meets one part of our gustatory organs, there something sour, there something fruity, or bitter, or hot, or harsh, just as if half a dozen ill-blended liquids came out of one bottle.

"2. Wine should have a certain generosity of taste. Unless spirit could be extracted by distillation, it would not be wine; but there should be no smell nor taste of added and ill-combined spirits, nor that heat about the throat which they cause.

"3. Wine, like all drinks used by healthy-grown men, is slightly sour,—not even excepting water, if it contain a palat-

* Published by H. Renshaw, Strand.

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able quantity of carbonic acid and dissolved chalk. All soft, neutral, or alkaline drinks are, like milk, adapted for infants: or, like Vichy water and Seltzer water, for invalids or people past their grand climacteric, or for the gouty. But all the drinks of grown healthy men and women are sour,—such as tea, coffee, ale, beer, cider, mum, mead, perry, every kind of fermented drink known to the law, including wine, of course, and all the fruits which bountiful nature gives us. So, too, are meat and vegetables in a lesser degree; flesh, fish (less so), bread, the horse-radish, the potato, the carrot, and the like. *Nature abhors alkalinity.* A certain amount of sourness belongs to all wines, and we have it *naked* in the well-fermented wines of France and Germany (Claret, Burgundy, Hock, &c.), and disguised in the imperfectly fermented and sweetened and fortified wines of Spain, Portugal, the Cape, &c. There are other legitimate *sweet wines*, as Tokay, Constantia, Cyprus, and Visanto, which, though they contain an exuberance of sugar, are well fermented and not brandied. The degree in which the natural sourness of wine affects us depends much on the state of the palate. Divine instinct teaches most men (who have not coddled themselves after the teaching of dyspeptic physicians and writers on diet) that something sour is good with fish and other gelatinous things, and with what is fat and high-flavoured,—not good with sweets or fruit. But an excessive sourness, depending on acetous degeneration or *prick*, is bad, especially if combined, as it is in some of the worst Clarets I have tasted, with great alcoholic strength and taste of added spirits.

"4. Sweetness is a characteristic of many good wines, as I have just said; but the Bordeaux and Rhine wines are as nearly as possible *dry*,—*i.e.* not sweet. Genuine sweet wines have their place and uses, of which more hereafter.

"5. Whether sweet, or dry, or acidulous, we look in wines for a certain *stability* – a clean, round, perfect taste,—and for the absence of what indicates change or fermentescibility.

"6. Roughness or astringency is a most important property, and belongs to most red wines. In moderate degree it is relished, as sourness is by a healthy manly palate, just as the

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cold souse is welcome to the skin. In excess it leaves a permanent harshness on the tongue.

"7. In the next place we look for *body*. This is not strength, though the fullest-bodied wines, as a rule, are the strongest. Spirit and water has no body. It is the impression produced by the totality of the soluble constituents of wine—the extractive, that which gives *taste* to the tongue, and which, as wine grows older, is deposited with the cream of tartar, forming the *crust*.

"8. Next come the odoriferous principles, which give *flavour*, *odour*, and *bouquet*, and which constitute the glory of wine and its distinction from other liquors. Some flavours are derived direct from the grape—a pleasant reminiscence of the fresh fruit, of which I noted an agreeable example in the white Hungarian *Dioszeger Bakator-Auslese*. But what is usually understood is that which is developed when the wine grows old in bottle. Such things are *sui generis*, although attempts are made by students of '*applied chemistry*' to imitate them. I need scarcely say that they are not to be looked for in young wine; in which fulness and colour, if combined with purity and firmness, are to be chiefly looked for, and which, if kept a year or two, will improve vastly and get flavour. I am speaking throughout of moderate-priced wines fit for families.

"9. The wine must *satisfy*. A man must feel that he has taken something which consoles and sustains. Some liquids, as cider and some thin wines, leave rather a craving, empty, hungry feeling after them.

"One word more let me say of the uses of these and other pure wines. They increase the appetite; they exhilarate the spirits; they tend to fill the veins with pure, healthy blood, and at the same time favour the action of the excretory organs; they are good in anæmia and chlorosis. How often I have wished that the patients coming from a dispensary or out-patients' hospital-room could have had a bottle of pure wine, instead of the 'mixtures' that they carry away in their dirty bottles. Mixtures, too, contaminated with methylated spirit! which the infernal ingenuity of wholesale chemists

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supplies at low rates, in the shape of 'tinctures,' to parsimonious dispensary committees! O Charity! what crimes are committed in thy name!"

Respecting the apparent acidity and thinness of natural wine, I would say a few words only. I would not attempt to argue that sound Vin ordinaire is as full-bodied as Visanto; but it is nevertheless true that although Visanto is the sweetest wine produced, and Vin ordinaire the most tart to the taste, yet their acidity and alcoholic strength are about equal. The simple fact, and the one upon which the whole theory and practice of the Port and Sherry mixings and messings are based is, that if wine is perfectly fermented, and the grapes have not been previously dried, the product must be *acid*, or at least have an acid taste, as all the sugar in the grape has been turned to alcohol; and if the grape was thoroughly ripe, the wine will possess high natural alcoholic strength, greater or less according to the latitude in which the grape was grown. On the other hand, if the grapes have been more or less dried, the wine will be more or less sweet and full-bodied, as it will contain unfermented sugar. The product of both dried and undried grapes (if from the same vines, as in St. Elie and Visanto) is, however, the same, though tasting differently; but the sweet wine has this disadvantage, that it contains unfermented sugar, which may cause acidity of the stomach. In instances where it is thought desirable to sweeten the acid or fully fermented wine by adding sweet wine, as is the case with all Ports and Sherries hitherto made, large quantities of spirit must also be added to prevent secondary fermentation. To combine the two qualities of sweetness and strength, and to mask the natural and

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proper acidity of fully fermented young wine, has been the object of the Port and Sherry makers.

To those who are not willing to renounce Port and Sherry as now drunk for better wines because they ascribe a power of producing acidity to natural wines, I would recommend the following observations by a high authority:—

WHY SWEET WINES PRODUCE ACIDITY.

"It has been supposed," says Dr. Lankester, coroner for Middlesex, in his popular *Lectures on Food*, "that acid wines are bad where there is acidity "of the stomach. Now, acidity of the stomach more "frequently arises from the decomposition of sugar "than anything else; and wines which have sugar "enough to cover their acidity have been taken to "prevent this state of the stomach, whilst acid wines "which contain no sugar have been avoided. Neither "tartaric, acetic acid, nor any other acid, has a ten-"dency to favour the development of more acid in the "system. I think this should be generally known, for "there seems to be a prejudice against the acid wines "of France and Germany in this country, as though "they were capable of producing the pernicious effects "of our own saccharine beers, ciders, and wines." In another passage he further remarks,—"Sugar hides "the flavour of acids; so that a sweet wine may really "contain much more acid than an acid wine." Comparatively little opportunity has hitherto existed in this country for tasting natural wines, for it is not to the interest of Port and Sherry makers to import them in that state, inasmuch as the introduction of spirit and sweetening answers several purposes; viz. to greatly

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cheapen it (as the spirit used to fortify costs but from 1*s.* 4*d.* to 1*s.* 8*d.* per proof gallon,—or 3*d.* a bottle), to cover defects, and to impart a body, strength, and flavour, which the grape, no matter where grown, can never give. To obtain wine that best combines body, flavour, bouquet, and freedom from undue acidity, we must go to those climates in which the grape reaches the fullest perfection, and has least of the watery element. The Greek wines introduced by me (and which have been highly approved by writers of eminence, whose opinions I have herein collected for the reader's notice) are not compounds in imitation of Port and Sherry,—themselves examples of the most shamefaced adulteration,—but are the genuine produce of a classic land, famous from time immemorial for the most delicious beverages the world has ever known.

GREEK WINES THE STRONGEST OF ALL REAL WINES.

No doubt, the principal cause of all our wine drugging and adulteration is the preference shown by Englishmen for full-bodied beverages; and it is precisely on account of that preference that I recommend the WINES OF GREECE, for they are the strongest wines which Nature produces, exceeding considerably those of Spain and Portugal, and possessing a pure flavour and bouquet which no art could possibly impart. If any wines can compete successfully against Port and Sherry in British favour, these are they. If Sir J. Emerson Tennent be right in his assertion that the people of this country find French wines too weak for them, the argument in favour of Greek wines is conclusive, simply because they contain naturally a body

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which adulteration fails to supply. Added spirit gives no "body" to wine; it merely gives alcoholic strength, which destroys flavour. Sir J. E. Tennent's remarks are, that whatever may have been the cause, our climate or our cookery, from a very early period the taste of the people of England has been fixed on highly flavoured and full-bodied wines, in preference to the lighter and lower descriptions. In illustration of this preference it is shown, that "from a remote period the "wines principally in use were those of Canary, "Cyprus, Greece, Malmsey, Malaga, and others, which "were sought after for their strength," and that in the reign of Charles II. the stronger kinds of French wine were in most repute. Unfortunately, we seem to have been led on step by step in this direction, until we have arrived at the point described by Mr. Cyrus Redding, when he says, "The standard of taste as respects red "wine in England is formed upon the wines of Portugal, "which are often one-fourth alcohol." If we are to be weaned from our acquired and pernicious taste, it must be done by the best examples of pure full-bodied wine which can be procured. The following scale will show at a glance the superiority which Greek wines possess in respect to strength.

Greek Wines (*unbrandied*).	Proof Spirit	*French Wines.*	Proof Spirit
Como	24·34	Chambertin	20·80
Lachrymæ Christi (sweet)	17·13	Clos Vougeot	20·80
Visanto (sweet)	15·61	Pouilly	21·00
Cyprus	23·66	Hermitage	22·03
Santorin	25·92	Château-Lafite	15·70
St. Elie	26·00	St. Estèphe	16·00
Thera	26·70	St. George	18·30
Red Kephisia	23·03	Medoc	15·70
White Kephisia	25·63	Graves	16 10
Red Mont Hymet	23·40	Sauterne	17·06
White Mont Hymet	25·14	Chablis	18·02
Red Patras	24·00	St. Emilion	16·00
White Patras	25·84		

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Hungarian Wines.

Ofner	20·60	Erlauer	23·10
Szegszard	20·20	Somlauer	23·60
Menés	22·20	Bakator	21·03
Carlovitz	21·00	Tokay	18·04

WITH WHAT GREEK WINES SHOULD BE COMPARED.

I beg my readers to remember a fact particularly worthy of notice in connexion with Greek wines; viz. that until my introduction of them, no wines had ever been offered in England that could in any way compete, in point of intrinsic quality, with the supposed strong wines of Spain and Portugal, whose chief strength consists in added alcohol, not in vinous power. Not content with their natural strength, Port and Sherry are invariably fortified with from 10 to 25 per cent. of spirit; yet, in spite of this addition, Greek wines will be found, upon testing both of them side by side, to possess more body, and to be far better able to bear the addition of water. Nobody seeking what are called dry wines would think of buying either cheap Port or Sherry, for these are invariably sweet and hot; on the other hand, no one in the habit of drinking those compounds could, at one bound, relish the pure qualities of Greek wines. Moderate as they are in price, they must be tested to be properly appreciated by the standard of the highest-priced wines. Compare, for instance, the red *Kephisia* at 20*s.* with Burgundy at 40*s.*, or older *Kephisia* with the finest Burgundies; in the same way the white *Kephisia* with Chablis or Sauterne, the white *Patras* with Hock, the old *Thera* with Madeira or Sherry, *Santorin* with very fine old dry Port, the *Como* with fine full-bodied rich Port, the *St. Elie* with Amontillado or Montilla,

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tasting severally the one with the other, with and without water. Of all these Greek wines I can assert that every year in bottle adds to their value,* and makes them more mellow. They do not in reality become more sweet with age, but as they deposit their tartar and tannin on the sides of the bottle, they acquire a greater mellowness. This characteristic they share with every pure wine; and it may be added that the mixture of spirit in Port and Sherry, Marsala, Madeira, Roussillon, Tarragon, and Catalonian, retards this process of ripening; and whereas Port requires many years in bottle, pure wine scarcely needs more than as many months. Greek wines are so strong naturally, many of them containing nearly 26 per cent. of spirit, that many persons like them best when diluted with water. They all keep good for days after being opened, and the St. Elie actually improves by exposure to the light.

MISS BREMER'S ACCOUNT OF GREEK WINES.

Miss Bremer, in her well-known work on *Greece and the Greeks*, thus explains the effect of the volcanic soil upon the grape, and accounts, to some extent, for the extraordinary excellence of Santorin wines, and their wholesome effects upon the human body:—

"The wines of Santorin will keep good year after year. They are sent to Turkey and Russia; Odessa, on the Black Sea, is one of their chief markets. I have visited a great wine cellar, excavated within the mountain, and have there

* "So far as we can judge from the difference between the quality of the same wines in their first and in their second or third year, we should say that no cellar stock increases in value so rapidly and surely as a stock of Greek wines."—*Examiner*, September 9, 1865.

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tasted sixteen or eighteen different sorts of wine, all prepared from the grapes of Santorin. I was most pleased with the wine of Bacchus—very like that of Naxos—with the taste of nectar, and colour of liquid gold; so also the 'wine of night,' which is colourless; and has obtained that name from the fact of the vintage taking place during the night, and from the grapes being hidden under the leaves of the vine and not exposed to the influence of the sun, by which means the wine is not coloured by it. It has an agreeable acid flavour, like Rhine wine, only milder. The entire island is a vineyard, with the exception of the hill of St. Elias, the formation of which is so different from the rest of the island. The productiveness of the volcanic soil for wine has attracted thither a population which is now too large for the resources of the island. Whilst the large island of Naxos, which is three times as large, has merely eleven thousand inhabitants, little Santorin, on the edge of its crater and its slopes, has a population of thirteen thousand."

THE GRAPE THRIVES BEST ON VOLCANIC SOIL.

Sir Emerson Tennent, whilst speaking of wines, remarks the influence of volcanic soil on the grape thus:—"The finest known wines are the produce of "soils, the combination and proportions of whose in-"gredients are extremely rare and exceptional; and, "co-operating with these, they require the agency of "peculiar degrees of light, moisture, and heat. The "richest wines of France, Italy, Hungary, Madeira, "and Teneriffe are grown on the sites of extinct "volcanoes."

MR. M'CULLOCH'S TESTIMONY AND PROPHECY.

Mr. M'Culloch, in his *Dictionary of Commerce*, bears similar testimony to the natural advantages possessed by Greece as a wine-producing country. He

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says:—"The soil in most parts of Greece and of the "Grecian islands is admirably fitted for the growth of "the vine, and in antiquity they produced some of the "choicest wines. It may, however, be fairly presumed, "now that Greece has emancipated herself from the "iron yoke of her oppressors, that the culture of the "vine will attract some portion of that attention to "which it is justly entitled; and that, at no distant "period, wine will form an important article of export "from Greece."

VINTAGES OF 1867.

In the face of the increasing consumption of wines, it is unsatisfactory to have again to record another deficient vintage. Thus from Portugal one shipper states, that "the produce of the year 1867 has not "been more than half that of 1866." From Spain "the crop of last year (1867) is about one-third of an "average, and a large proportion is decidedly bad." From France the reports are as bad, if not worse, than those of 1866, as not only is the quantity deficient, but the quality is indifferent. Both the quantity and quality of wine produced in the Champagne district are stated to be much below the average. As, however, the merit of any of this wine depends upon the liqueur, &c. added, and as almost any white wine can be manufactured into a sparkling wine that will do duty as Champagne, there need be little fear but that plenty of sparkling wine can be had. The accounts from both Bordeaux and Burgundy are very unfavourable, a fact of much importance to many of us, as the consumption of these wines is daily increasing in this country. As these wines are perfectly fermented,

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their body and flavour depend upon the ripeness of the grape and the dryness and heat of the weather to induce perfect fermentation. It is therefore all the more to be deplored that "hailstorms and oïdium have "rendered them deficient in ripeness, colour, body, "and delicacy. In spite of all these defects, some hope "they may yet prove superior to the wines of 1866, "which, as is well known, were a total failure."

Under the circumstances of the 1867 vintage poorness of quality is unavoidable, and it has unfortunately been attended with an advance in price. It is satisfactory to be able to state that the vintage throughout Greece was most excellent and abundant, and that the red and white Kephisias of 1866 are superior both in body and flavour to any wines of the same age that I have yet received. These wines are now fit for bottling, and I earnestly advise my friends to lay in a stock, as from the experience I have had in these wines, I know that they not only improve rapidly in bottle, but that they are, when old, as I can readily prove, fully equal, if not superior, to any red or white French wine at any price. From Patras the reports are equally favourable, and I am happy to be able to offer some red wine which, compared with any Burgundy of a similar age, will be found far preferable at half the price. It was at one time feared, that the internal heat of the earth at Santorin, in consequence of recent volcanic action, would have destroyed the roots of the vines; so far, however, from that being the case, it appears to have stimulated their productiveness, and increased the goodness of the wine. The latest news (March 1868) from Santorin was to the effect, "that "the new crater was found to be very active, but in

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" the old one there was no movement. The island on " which these craters are situated appeared to have " risen, and to have also increased in size laterally since " last year." The wines of this little island are the best in all Greece, and have for many years past been consumed by the Russians, by whom they are much appreciated. To those who have not tried them, I would recommend them as the finest wines in the world, an opinion which is endorsed by numerous connoisseurs, as in the following words, for instance, which I quote from a recent letter: " We cannot now drink our accustomed Port; we much prefer your Santorin, for it is so dry and clean on the palate."

From *Athens* and *Kephisia*, the accounts of the vintage are equally favourable, and I have great pleasure in recommending that both the red and white Kephisia of 1866 should be purchased, either for immediate drinking or for laying down. These wines are superior to any I have yet received. About Patras the same can be said; and I specially invite attention to the red wine vintage of 1865.

BOARD OF TRADE RETURNS.

The Board of Trade returns for the past year present evidence of the improving taste of the public, and are therefore encouraging to those engaged in bringing about a reformation in wine drinking. It is not, however, to be supposed that new tastes, running counter to all old-fashioned ideas of wine, can be formed at once, or that the qualities of pure wines, which have hitherto been rejected as poor and acid, can at first taste be appreciated. From the following figures it will be observed that the consumption of wine during

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the past year (or rather the quantity on which duty has been paid) has fallen far short of the previous 10 per cent. rate of yearly increase since the reduction of the duties, the increase being but at the rate of 3·20 per cent.

This, indeed, can hardly be wondered at, considering the very severe monetary crisis through which the country has passed, the effects of which are still too plainly visible in every branch of commerce. It is, however, satisfactory to be able to state, that in the face of the falling off of 1 per cent. of the alcoholized wines, there is an increase of over 15 per cent. on the purer or less fortified. These wines now represent over 28 per cent. of the total consumption, and also show an increase of 3 per cent. over last year.

Year	Quantity paid duty on under 26 % in gallons	Increase per cent. over previous year	Proportion quantity under 26 % bears to total consumption	Quantity paid duty on under 42 %	Decrease per cent. under 42 %	Total quantity of wine paid duty on	Increase per cent. on total
1865	1,777,419	—	14·73	10,283,844	—	12,061,263	—
1866	3,400,956	91·34	25·51	9,925,973	3·48	13,326,929	10·49
1867	3,923,169	15·35	28·52	9,831,174	0·95	13,754,343	3·20

LANCET COMMISSION.

In the autumn of last year there was published a series of reports on Red Wines, with critical analyses, which are thus summarized by the *Daily News* and the *Pall Mall Gazette*:—

"The *Lancet* has now concluded its useful reports on foreign wines. As far as the samples analysed can be taken as a test, the different wines stand as follows in regard to the average proportion of alcohol in each: Claret, 9·0 grains per

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cent.; Burgundy, 9·30; Hungarian, 10·0; Greek, 11·0; the last-named thus occupying a middle place between Claret and Port."—*Pall Mall Gazette*, Oct. 25, 1867.

"The Greek red wines examined assimilated in their strength and general character somewhat to Port wine, although the percentage of alcohol was very considerably less. They may be said to occupy a middle place between Clarets and Ports, and hence they supply a real want."—*Daily News*, Oct. 26, 1867.

The following are the particulars given of two of my principal fresh wines:—

Red Patras. Purchased of Mr. Denman, 20 Piccadilly, W.

Specific gravity, 996·4. Alcohol, 118·10. Acetic acid, 1·65. Tartaric acid, 11·03. Phosphoric acid, 0·316. Grape sugar, 6·26. Cane sugar, none. Albuminous matter, 1·21. Total solids, 29·32. Ash, 3·15.

Possesses the colour and something of the taste of Port wine, and is the strongest of all the wines tested by us; residue upon evaporation considerable.

Red Kephisia. Purchased of Mr. Denman, 20 Piccadilly, W.

Specific gravity, 1000·28. Alcohol, 101·83. Acetic acid, 2·05. Tartaric acid, 9·97. Phosphoric acid, 0·296. Grape sugar, 6·64. Cane sugar, or other matter convertible into grape sugar, 0·90. Albuminous matter, 0·52. Total solids, 35·14. Ash, 4·42.

Of a pale Port-wine colour; taste peculiar, but delicate, pleasant, and superior; strong, but not fiery; leaving on evaporation more residue than any of the other wines examined.

GREEK WINES FOR INDIA, THE COLONIES, &c.

I have received from many of my customers, to whom I have forwarded quantities of Greek wine, the most satisfactory accounts of those consignments, from which I select a quotation or two, to show how they bear long voyages and change of climate:—

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"Mundlah, 1867.

"I am going to ask you to send me another supply of your Greek and Hungarian wines, the consignment last sent being all that could be wished. The St. Elie is simply delicious; I cannot say which of the two, the 28*s.* or 36*s.*, I like the best, but all I have tried have been excellent: there is something so pure and sound, and such an exquisite flavour about it, that I like it better than any other. The Hymet (white 16*s.*) tastes as if some of it required keeping, and, strange to say, some of the bottles, when opened, appear to have deposited a certain amount of sediment. I have no doubt that six months hence it will be perfectly right again, for that which I brought out with me three years ago went through exactly the same stage. . . . The Sherry is appreciated by my friends, but for myself I prefer the St. Elie. . . . Altogether I have every reason to be very much obliged to you for the good selection you have made for me, and the good wine you sent; pray accept my sincere thanks for the service. I have taken every opportunity of distributing your books, as I consider myself thereby conferring a benefit on my brother officers. . . . If you send me out as good wine this time as the last, I shall not only be quite satisfied but much obliged."

"Mundlah, 1867.

". . . . You will be glad to hear the St. Elie and the red Keffesia will bear any amount of knocking about and shaking. I am drinking now some of your former supply, which, for the last three months, has been carried about all over the country—sometimes on bullocks, at others on men's heads; they are neither of them any the worse, and are just as clear and good as when they started. I found the same with the Mont Hymet last year—the old wine – the new does not bear the shaking; but doubtless, by this time, it will be old enough to stand it. In camp, I never decant these wines, and it is quite hopeless to expect one's servants to treat them with any consideration, having to march every day, yet they are as good as ever; so you may say they could hardly have been put to a more severe test. These are the wines I received

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last May from you; the last supply has not yet arrived, but as I have heard of their despatch from Calcutta, I hope to find them in Mundlah on my return, at the end of this month. I shall always be glad to be of any use to you if I can, and have supplied your books to a good many people, telling them that their best plan is to write to you direct, and not buy, at high prices, from Calcutta merchants."

"Rutnagin, Jan. 10, 1866.

"Sir,—I beg to acknowledge receipt of the wine ordered by me. We have been much pleased with it, especially the Visanto and Santorin—the latter a delicious wine, which I should have supposed to be *dry Visanto*, by the flavour, if I had not known its name. I hope to send a further order shortly; but I could not get the money-order on London from Bombay in time for this mail."

THE SCIENCE OF WINE-DRINKING.

As a general rule, I would recommend white dry wines with soup, fish, and white meats; and dry red wines with game and brown meats. That prince of epicures, Brillat-Savarin, remarks, in his *Physiology of Taste*, that "Animals feed, man eats; but the man of taste "alone knows how to eat,"—a dogma which has been paraphrased, as regards beverage, into "Animals drink, "man drinks; but the man of taste alone knows how "to drink." Brillat-Savarin's idea of a feast is a little too elaborate for ordinary indulgence; but such as it is I give it, substituting the various vintages of Greece for the wines on his list. With soup, a glass of *St. Elie* or *Thera*; with fish, or the *hors d'œuvre*, white *Kephisia* or *Patras*. At, between, and with the first and second courses, red *Kephisia* or *Patras*. With the *entremets* offer any of the aforesaid vintages, but principally the red, finishing up before the dessert with

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sparkling Kephisia or *Patras.* At the beginning of dessert introduce old red *Kephisia, Patras, Santorin,* or *Como*; and as white wines, *St. Elie, Calliste,* and *Thera.* During dessert, with dried fruits or nuts, a glass of *Cyprus, Lachrymæ Christi,* or *Visanto* will be found most agreeable. Brillat-Savarin remarks that, to serve the wines with "*une certaine pompe,*" eight glasses are necessary: 1st, the large ordinary drinking glass; 2nd, the Bordeaux or Burgundy glass; 3rd, the glass for Madeira, a little smaller than the last; 4th, the green glass for Rhine wine; 5th, the brilliant cut glass, to show the beautiful "*couleur d'or*" of Johannisberg; 6th, the tall glass for sparkling wine; 7th, the cup (*la coupe*) for iced sparkling wine; and 8th, at the finish, the liqueur glass. Three glasses, according to him, should be placed on the table "*avec le couvert:*" the large glass for diluted wine, the Bordeaux or Burgundy glass, and the Madeira glass. At the second course these are to be removed, and replaced by the others that should remain during the dinner. Reference to these minutiæ will not, I trust, be thought superfluous, or esteemed the mere fanciful notions of an eccentric mind; for, undoubtedly, the appreciation of the different wines depends much not only on the size, but even upon the shape of the glass from which it is drunk. I would, however, suggest, with great deference to the opinion of Brillat-Savarin, that, at any rate for ordinary occasions, three glasses are sufficient for full enjoyment, but chiefly the use of a small but very thin tumbler is advisable,—no more need be taken from a large glass than from a small one. In drinking *wine* (not spirited compounds), its true flavour and character will be better recognised and valued by taking

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a moderate draught than by frequent sipping, as is usual when drinking alcoholized wines, such as Port, Sherry, Madeira, &c., for which a small glass only is needed.

DECANTING WINE, AND CELLAR MANAGEMENT.

In decanting wines, great care should be taken not to disturb the deposit or crust, for all improving wines must of necessity continue to precipitate their tartar, tannin, &c. When any wine ceases to deposit, it ceases to improve and begins to deteriorate. All natural wines ripen more quickly than those that are fortified (or made up), as the action of the spirit retards improvement, and ultimately tends to destroy its vinous character. For drawing corks, Lund's lever corkscrew is recommended, as it is both easier and safer, and does not disturb the wine if care is used.

To fully develope the flavour and bouquet of any wine a little gentle warmth is necessary, and it is therefore advisable that the wines intended for immediate use should be placed in a warmer temperature than that of the cellar (which should be dry, and of a uniform temperature, rarely exceeding 56° or falling below 46° of Fahrenheit). All sparkling wines should be kept in the very coolest part of the cellar, cork downwards; all other kinds should be laid down horizontally, that the cork may be kept moist, and the air thereby excluded. Wine in pints is not recommended; it adds considerably to the cost, especially with the cheaper sorts (2*s.* per dozen pints), nor is it altogether necessary, as all partially consumed bottles of Greek wine will keep good for a considerable time after being opened, by merely inverting the bottle after recorking them.

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OPINIONS OF THE PRESS ON GREEK WINES.

From the *Times*.

"Excellent Greek wines, before unknown to the public, will command their attention."

"Full of the flavour of the grape; remind us of the delicate modulations of young boys' voices."

"Wonderful shades of delicate taste."

"These Greek wines are pure from the vineyard."

"As soon as the public are familiar with the cheap wines of Greece, &c. there will be a revolution in our habits."

"We need no longer be bullied and poisoned by Port and Sherry."

"The change initiated by the upper ten thousand we have no doubt will become universal as soon as the public are familiar with the cheap wines of Greece, &c."

"The beauty of these wines is that they are within the means of educated, but not too wealthy, men."

From the *Saturday Review*.

"Mr. Denman is a wine-merchant, who has written a very good history of wine, and to him is due the credit of introducing some important cheap wines from Greece."

Speaking of these, the *Saturday Review* says, "The alcohol must be drained out of the English palate before we know what wine is."

"We can endorse Dr. Druitt's judgment: 'Comparing this wine with a cheap fictitious wine of equal price, it is instructive to notice the fulness of wine taste, and the absence of spirit taste.'"

"Are particularly fitted for those who are hardly weaned from brandied wine, and who require something full-bodied."

From the *Examiner*.

"No cellar stock increases in value so rapidly

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as a stock of Greek wines, of which some excellent varieties cost 16*s.* or 20*s.* a dozen."

"These wines being beverages meant to be drunk, not sipped, it is for ordinary use more natural to take draughts of them, as the ancients commonly did, mixed with water."

"The hypocrisy of everyday life is much to be wondered at, which palms off adulterated spirits as Sherry because cheap, but sneers at pure wine if that be cheap."

From the *London Review.*

"We fancy that the Greek wines will speedily obtain public favour."

"They seem to possess all the clear bright properties of the Rhine wines, together with the body and flavour of more southern vintages."

"All possessing body and flavour, without an atom of sophistication."

"Will certainly hit the taste of those who prefer a pure wine flavour."

From the *St. James's Chronicle.*

"It will be conceded that good ale and pure spirit are preferable to adulterated ale and whisky. The same reasoning will apply to wine. So long as it is drunk, let consumers have it as pure and genuine as possible."

From the *Fortnightly Review.*

"A pure wine mingles with three parts of water without losing any of its characteristic flavour, it only loses strength. All the Greek wines we have mentioned stand this test."

From *Punch.*

"The Scian and the Teian grape
An English palate seems to suit;
In vain the wine of Spain we ape
With distillation from the root
Produced in regions of the West:
Folks will maintain the vine is best."

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From *All the Year Round.*

"The cheap wines now coming into common use are not cheap by reason of inferiority. They are actually superior, not only as pure wines, but for intrinsic commercial worth of material to many Ports and Sherries sold at twice their price."

From *Once a Week.*

"In some cases it is one of the best medicines we have, and in all cases it is the great restorative to the exhausted nerve and body."

From Dr. Spencer Thompson's *Cyclopædia of Domestic Medicine.*

"When these wines come to be better known, they will form no inconsiderable amount of the wine consumed in Great Britain."

ST. ELIE.

From the *Times.*

"Very much of an Amontillado Sherry."

From the *Examiner.*

"Is a better and more appetizing wine than Sherry at 48*s*."

"Three years in bottle, fines into one of the best dinner wines that can be had. A pure and wholesome wine for common use, not for occasional luxury."

From the *Spectator.*

"A Greek wine, like Sherry, with an exquisite Sauterne flavour."

"Perhaps the best of all, St. Elie."

From the *Medical Press.*

"The St. Elie, or Wine of Night, so called because the vintage takes place during the night, and the grapes are hidden beneath the leaves of the vine, is an almost colourless wine, developing by time the flavour of Amontillado."

From *Once a Week.*

"Let us commend the Amontillado-like St. Elie."

"At the head of all the new candidates for public favour we give the preference to St. Elie."

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From the *London Review.*

"Many of the white wines appear to us a delicate mixture of Hock and Sherry; and we would especially instance the St. Elie, a famous 'wine of night.'"

From the *Examiner.*

"Is the very thing wherewith to thrust out the abominations sold as dinner Sherry."

From the *Cyclopædia of Domestic Medicine.*

"Resembling a very light dry Sherry, it seems a pure-drinking and wholesome wine, in strength and body between the Sherry and the light wines of France and the Rhine."

From R. Druitt, M.D., *Report on Wine.*

"A light-coloured, firm, dry wine, not too acid, clean, and appetizing. Another specimen, which had some age in bottle, was a delicious, firm, well-flavoured wine, admirably adapted for dinner."

THERA.

From the *Fortnightly Review.*

"The Madeira-like Thera."

From Miss Bremer's *Greece and the Greeks.*

"The taste of nectar and the colour of liquid gold."

From the *Saturday Review.*

"We can endorse Dr. Druitt's judgment. Comparing this wine with a cheap fictitious wine of equal price, it is instructive to notice the fulness of wine taste and absence of spirit taste."

WHITE KEPHISIA.

From the *Saturday Review.*

"The White Kephisia may compare with a genuine light Sherry."

From the *Times.*

"The White Kephisia at 1*s.* 8*d.* a bottle possesses a delicacy we have rarely met with in any other wine."

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From *Once a Week.*

"White Kephisia is the product of famous vineyards in the vicinity of Athens."

From the *Examiner.*

"An excellent wine."

From the *Cyclopædia of Domestic Medicine.*

"The White Kephisia, &c. are all good."

WHITE MONT HYMET.

From the *Times.*

"Although full of body and flavour, would suit to a marvel the first course of fish."

From the *London Review.*

"Once tasted, will never be given up for brandied cheap sherries."

From *All the Year Round.*

"At 1*s.* 4*d.* a bottle, may give pleasure to the experienced wine drinker by its firm, dry, clean character, and abundance of peculiar wine flavour of a Tokay sort."

From the *Saturday Review.*

"Besides its delicious name, is not only a good wine of its kind, but its kind has the promise of great merit. The only thing that all these Greek wines want is age."

From the *Fortnightly Review.*

"The Chablis-like White Hymet."

From the *Examiner.*

"A good, full-bodied, new wine, not wanting in alcoholic strength."

From R. Druitt, M.D., *Report on Wine.*

"The White Mont Hymet is a very cheap wine. It has abundance of wine taste. An older kind has perfectly astonished me by its firm, dry, clean character, and the abundance of peculiar wine flavour of a Tokay sort, which it seems capable of developing."

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MONT HYMET, RED.

From the *Examiner.*

"The cheapest Greek wine is the Mont Hymet."

"Rapidly improves by keeping."

From the *Times.*

"The red wines, Santorin, Como, and Red Hymet, when two or three years in bottle, are equal to the finest Burgundies we have tasted."

From *Punch.*

"I wish I may never drink worse liquid than my Hymet."

From the *Cyclopædia of Domestic Medicine.*

"The Red Hymet, of a Burgundy character, is liked by most."

From the *Medical Press.*

"The Red Mont Hymet is a dry wine of a Burgundy character."

From R. Druitt, M.D., *Report on Wine.*

"I find the Red Hymet much relished by a patient in an advanced stage of consumption, who says he really prefers Port, but that it makes him too hot and thirsty; whereas the Hymet quenches his thirst, and gives him support besides."

COMO.

From the *London Review.*

"A red wine is said to be very like a natural Port; but as Englishmen never taste that pure liquor, we must take it on trust."

From R. Druitt, M.D., *Report on Wine.*

"Is intensely sweet, full-bodied, rough, and grapy."

"Of sweet wines the Como and Boutza may be compared to Port."

"Certainly sweet wines have their place in the economy of nature, and agree well with sweet dishes, and they suit the active digestions of children and some old persons."

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